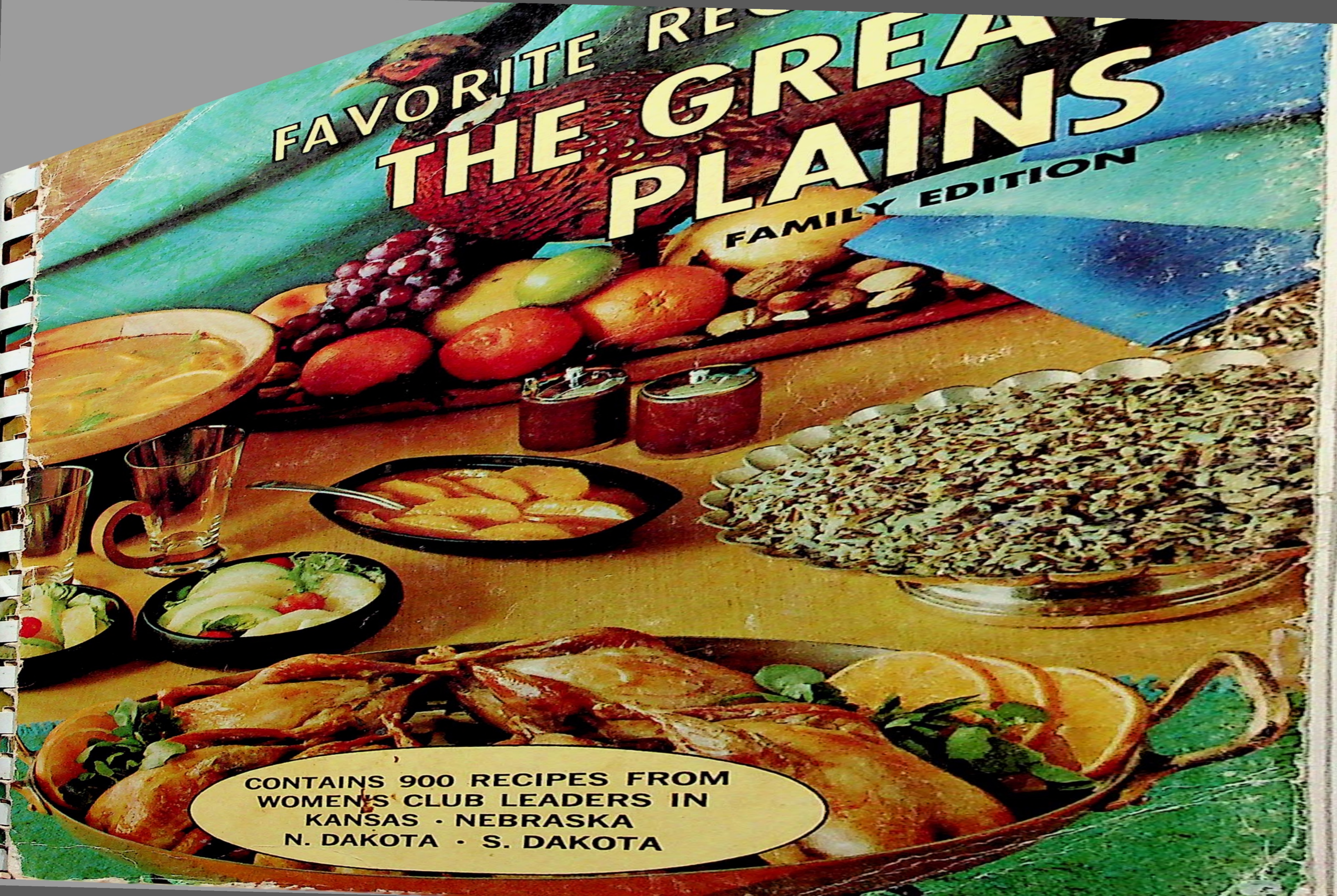

FAVORITE RE

THE GREAT PLAINS

FAMILY EDITION

CONTAINS 900 RECIPES FROM
WOMEN'S CLUB LEADERS IN
KANSAS · NEBRASKA
N. DAKOTA · S. DAKOTA

INTRODUCTION

Homemakers in Kansas, Nebraska and North and South Dakota are noted for their fine cooking and the bountiful tables they set.

Many of the recipes in this unique collection have been handed down from generation to generation. Some of these treasured recipes traveled across the plains with pioneer women who came with their families to make new homes in the Great Plains states.

The recipes in this book were submitted by leaders of women's clubs in Kansas, Nebraska and North and South Dakota. Each recipe was tested for accuracy before being submitted.

This collection contains a wide variety of recipes. Although there may be several of the same name, you will find little or no duplication in the amount and kind of ingredients or methods used. We hope you will enjoy this collection and will share it with others.

Mary Anne Rogers
Staff Home Economist

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FAVORITE RECIPES* of THE GREAT PLAINS

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ACKNOWLEDGMENTS

PHOTOS--FRONT COVER: Florida Citrus Comm. (Recipe on page 67)

INSIDE BACK COVER: Louisiana Yam Comm. (Recipe on page 89)

INSIDE: Cherry Growers and Industries Foundation; United Fresh Fruit and Vegetable Assn.; McIlhenny (Tabasco); Best Foods; American Dairy Assn.; Fleischmann's Yeast; National Dairy Coun.; National Kraut Packers Assn.

*** FAVORITE RECIPES Trademark Pending-No. 194,871.**

The Brief History of The Great Plains Cookery

Little more than a hundred years ago the war cries of fierce Indians rang out over the prairies and herds of buffalo thundered across the land that now makes up the states of Kansas, Nebraska, and North and South Dakota.

Today, there are comparatively few Indians in the area. The hills and prairies that once were theirs are now populated by the sons and daughters of hardy pioneers and adventurers.

Dust, floods and droughts are no longer the enemies of the people that they once were. Through the years, the hardy inhabitants of this vast territory have tamed the prairies. They have planted trees, built dams and irrigated the land. What was once described as a "vast wasteland" is now productive and the states rank high in the nation as agricultural states.

The first white men who lived in Kansas, Nebraska and the Dakotas were missionaries and fur traders. Many of these traders stopped off for a while before crossing on enroute to the Far West.

Hundreds of pioneers crossed the Great Plains states on their way to Oregon and other western states after 1843 when the great migration period began. Thousands more came in 1849, during the great gold rush to California. The gold seekers failed to see the wealth that lay waiting to be developed in the rich soil of the Great Plains territory and they passed on across the plains.

Later, when free or cheap land was offered by the government or the railroads to encourage agriculture and industry in the Great Plains states, the pioneers began to bring with them their wives and children and to settle in the territory.

With settlers from Kentucky, Missouri, Ohio, Minnesoto, Illinois and the far eastern states, came immigrants from Russia, Germany, Norway, Denmark and Sweden. Each brought with them the recipes, food habits and customs of their former homes. Naturally, the availability of foods and the environment made it necessary for these people to adjust their food and living habits to some extent, but in some areas of the states, their influence is still felt.

From the beginning of the pioneer hardships, the food of the Scandinavian and German people was superb. In the early days, the Scandinavians brought their choice recipes for lefse, flatbrod, knackebrod, ludefish preparation and rice dishes that were ordinary fare foı them. Now, however, some of these distinctly Scandinavian foods do not make their appearance except around the Christmas season, when the Scandinavian culture is still very evident. The sandbakkels, guro and krumkake are still the sweet favorites during the holiday season in some areas.

The Germans added stollen and their many fancy breads to the food tables of the states, also.

At first the great prairies had been used only as pastures for herds of longhorn cattle which the Spaniards had introduced to Texas. The cattle were driven over such trails as the Chisholm to railroads where they could be transported to markets in the East. Cow towns such as Dodge City sprang up in the area as a result.

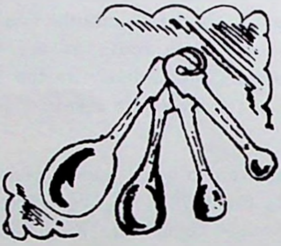
Later the prairies were plowed and sowed with wheat and grain as well as other crops. In the 1870's, a group of Mennonites from Russia settled in four central Kansas counties. With them they brought a new variety of winter wheat called Red Turkey. From this meager beginning, the territory grew into the leading wheat-producing area of the nation.

Because of the availability of wheat and other grains, breadmaking is popular in the states. Macaroni-type dishes are also very popular in the area.

Today, Kansas, Nebraska and North and South Dakota are important agricultural states. Citizens there are happy, hardworking people, whose faith in themselves and their land have produced states that are productive enough to make other parts of the nation and world significantly dependant upon them.

ABBREVIATIONS USED IN THIS BOOK

Cup	c.	Medium	med.
Tablespoon	T.	Large	lge.
Teaspoon	t.	Package	pkg.
Pound	lb.	Square	sq.
Ounce	oz.	Dozen	doz.
Minutes	min.	Slice	sl.
Seconds	sec.	Pint	pt.
Gallon	gal.	Quart	qt.



In Measuring, Remember . . .

A few grains = less than ⅛ t.

Pinch = as much as can be taken between tip of finger and thumb.

Speck = less than ⅛ t.

3 t. = 1 T.
2 T. = ⅛ c.
4 T. = ¼ c.
5 T. + 1 t. = ⅓ c.
8 T. = ½ c.
10 T. + 2 t. = ⅔ c.
12 T. = ¾ c.
16 T. = 1 c.
2 c. = 1 pt.
4 c. = 1 qt.
2 pt. = 1 qt.

½ c. + 2 T. = ⅝ c.
¾ c. + 2 T. = ⅞ c.
1 oz. = 2 T. fat or liquid
4 oz. = ½ c.
8 oz. = 1 c.
16 oz. = 1 lb.
2 c. fat = 1 lb.
2 c. granulated sugar = 1 lb.
2⅔ c. powdered sugar = 1 lb.
2⅔ c. brown sugar = 1 lb.
4 c. sifted flour = 1 lb.

2 c. or 4 sticks butter = 1 lb.

Substitutions

1 T. cornstarch (for thickening) = 2 T. flour (about)
1 c. sifted all-purpose flour = 1 c. plus 2 T. sifted cake flour
1 c. sifted cake flour = 1 c. minus 2 T. sifted all-purpose flour
1 t. baking powder = ¼ t. baking soda plus ½ t. cream of tartar
1 c. bottled milk = ½ c. evaporated milk plus ½ c. water
1 c. sour milk = 1 c. sweet milk into which 1 T. vinegar or lemon juice has been stirred; or 1 c. buttermilk
1 c. sweet milk = 1 c. sour milk or buttermilk plus ½ t. baking soda
1 c. sour, heavy cream = ⅓ c. butter and ⅔ c. milk in any sour milk recipe
1 c. sour, thin cream = 3 T. butter and ¾ c. milk in sour milk recipe
1 c. molasses = 1 c. honey
1 c. honey = ¾ c. sugar plus ¼ c. liquid
1 1-oz. sq. unsweetened chocolate = 3 T. cocoa plus ½ T. shortening

Oven Temperatures

Temperature	*Term*
250-300	Slow
325	Moderately slow
350	Moderate
375	Moderately quick
400	Moderately hot
425-450	Hot
475-500	Extremely hot

Can Contents

Average Contents	*Can Size*
1 c.	8 oz.
1¾ c.	No. 300
2 c.	No. 1 tall
2 c.	No. 303
2½ c.	No. 2
3½ c.	No. 2½
4 c.	No. 3

Order Blanks for Additional Books on Pages 190 and 192

No matter if the cook is a beginner or one with long experience, neither wants a failure when she prepares a dish. In many cases, "flops" can be avoided by taking just a little time to follow these simple rules of cooking.

READ THE RECIPE Make sure that you understand every step of the recipe. Look up any unfamiliar terms. Check to see if you have all of the needed ingredients.

GATHER INGREDIENTS Save precious time and energy by assembling all of the ingredients that you will need before you start cooking. Saves steps back and forth across the kitchen.

ROUND UP UTENSILS

Whether it be measuring spoons, spatula or mixing bowl—cooking is easier and more fun if everything is handy and within easy reach.

MEASURE METICULOUSLY Measure all ingredients carefully and as accurately as possible. Only the most experienced cook who has tried a recipe many times is able to use the "pinch of this and speck of that" method successfully.

FOLLOW DIRECTIONS

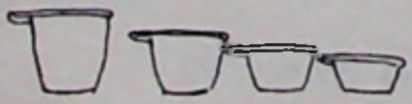
A recipe is your guide to a perfect finished product. Follow it step by step.

MEASURING MUSTS

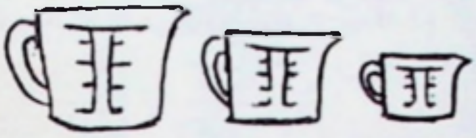
Always use standardized measuring cups and spoons. Never use a coffee cup, glass or serving spoon for measuring.

Unless the recipe states otherwise, all measurements should be level.

There are two kinds of measuring cups — dry and liquid. Dry measuring cups are made straight across the top so that ingredients can be "leveled off" with the straight edge of a spatula or knife. They may be purchased in a set of graduated sizes which includes ¼-, ⅓-, ½- and 1-cup measures.



Liquid measuring cups are usually glass or clear plastic. They have a rim that extends above the top measurement mark. This rim prevents liquids from spilling while being measured. Liquid measuring cups also have an extended lip which makes pouring easier. They can usually be found in 1-cup, 2-cup and 1-quart sizes.



Measuring spoons come in sets with ¼ teaspoon, ½ teaspoon, 1 teaspoon and 1 tablespoon sizes. They are used when a recipe calls for less than ¼ cup of any ingredient.

EACH INGREDIENT TO ITS OWN MEASUREMENT

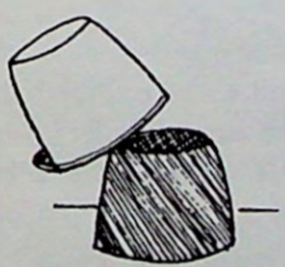
All ingredients are not measured alike. Follow these suggestions for perfect measurements every time.

WHITE GRANULATED SUGAR Needs sifting only if it has lumps. Lift sugar lightly into a dry measuring cup and level off with the straight edge of a spatula or knife.

CONFECTIONER'S SUGAR

It's best to always sift before measuring. Stubborn lumps that won't sift out may be removed by pressing through a sieve. Unless the recipe calls for packed confectioner's sugar, it should be spooned lightly into a dry measuring cup and leveled off.

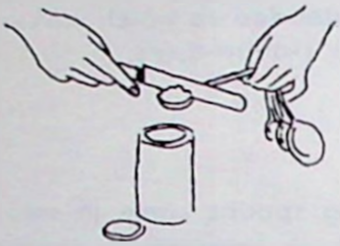
BROWN SUGAR



If it is lumpy, sift before measuring. Big lumps may be removed by crushing with a rolling pin. Unless the recipe specifies otherwise, brown sugar should be firmly packed into a measuring cup and leveled off. If it is packed firmly, sugar will "hold its shape" when turned out.

FLOUR Handle flour gently. Sift before measuring, but do not sift directly into the measuring cup. Instead, lift lightly with a spoon and place in cup. Do not shake or pack down. Fill the cup to overflowing and then gently level off.

SPICES, SALT, BAKING POWDER, ETC.

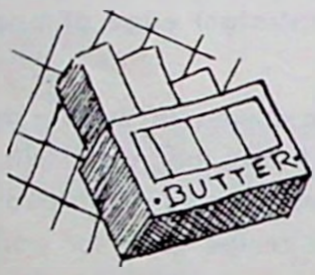


Dip measuring spoon down into the container holding the ingredient. Level off.

SOLID SHORTENING. Firmly pack room temperature shortening into a measuring cup. Level off. If less than ¼ cup is needed, pack into measuring spoon in same manner. Remove with a rubber spatula.

WATER REPLACEMENT METHOD Solid shortening may also be measured by this method. Use a liquid measuring cup. Subtract the amount of shortening the recipe calls for from 1 cup. Put that amount of water in the cup. For example: if you need ¼ cup of shortening, fill a cup with water up to the ¾ cup level. Then add the solid shortening until the water reaches the 1-cup mark. Be sure the shortening is completely covered with water. Drain off the water and remove the fat.

BUTTER OR MARGARINE



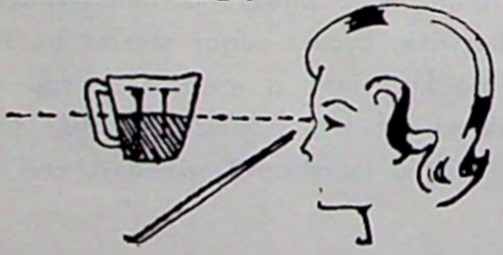
Measure as for solid shortening. If stick margarine or butter is used, measurements may be made by the following estimates:

¼ stick = 2 T.
½ stick = 4 T. or ¼ cup
1 stick = ¼ lb. or ½ cup
4 sticks = 1 lb. or 2 cups

MELTED FAT Measure before or after the fat is melted — it doesn't matter because the amount will be the same. Fat is easier to measure after it has been melted, however. Measure salad oil just as you would any other liquid.

MOLASSES Measure in a graduated dry measuring cup. The molasses will "round up," so it must be leveled off with the straight edge of a spatula or knife. Remove from cup with a spatula.

MILK OR WATER



Use a liquid measuring cup. Place the cup on a level surface. Slowly pour the liquid into the cup while bending so the measuring line will be at eye level.

GRATED CHEESE If a recipe calls for ½ lb. cheese, grated, weigh or estimate the weight of the cheese and then grate it. Pack loosely into a measuring cup until level with the top.

DRIED FRUIT Lightly pack until level with the top of the measuring cup.

Appetizers, Beverages and Soups

RECIPE FOR SWEDISH SPICED PUNCH ON PAGE 14

FAVORITE CHEESE BALL

1/2 lb. Bleu cheese
1 pkg. cream cheese
1/2 lb. aged Cheddar cheese
1/2 c. parsley, finely chopped
1/2 c. pecans, chopped
1 T. onion, minced
1 1/2 t. Worcestershire sauce

Blend cheeses with onion, Worcestershire sauce and half the parsley and nuts. Blend until smooth; shape into a ball and chill. When cold, roll in remaining nuts and parsley. Serve centered on a chop plate with crackers and a cheese knife for spreading.

Lois M. Hostetler, Pres.
EUB Church WSWS, Hillsboro, Kans.

PARTY CHEESE BALL

3/4 lb. aged Cheddar cheese
1/4 lb. Bleu cheese
1/2 c. butter, softened
1/2 t. Worcestershire sauce
1/2 c. toasted almonds, chopped

Have all ingredients at room temperature. Put cheese through a food chopper; add remaining ingredients except nuts and blend well. Form into a ball and roll in almonds. Chill for 3 hours. Remove from refrigerator 30 minutes before serving.

Mrs. James R. Robinson, Pres.
Newcomers Club, Olathe, Kans.

PLANTATION CHEESE LOGS

2 c. pecans, chopped
2 8-oz. pkg. cream cheese, softened
1/2 t. salt
2 T. chili powder
1 sm. clove garlic, minced
1/2 t. Worcestershire sauce
1/4 t. Tabasco sauce

Blend all ingredients except chili powder. Shape into 2 logs about 7 x 1 1/2-inches. Sprinkle chili powder on waxed paper; roll cheese logs in chili powder, coating evenly. Wrap in wax paper and chill 24 hours. Slice and serve on crackers. Yield: 36 servings.

Mrs. Jack Simmitt, Pres.
Espilion Sigma Alpha, Gamma Epsilon Chap.
Wichita, Kans.

CHEESE PUFFS

1/2 lb. extra sharp American cheese
1/4 lb. butter
1 c. sifted flour
1/2 t. cayenne pepper
1 t. bitters
1/2 t. salt

Blend the cheese and butter thoroughly. Work in remaining ingredients. Chill in refrigerator for 2 or 3 hours. Use about 1/2 teaspoon dough; roll into small ball. Bake on ungreased cookie sheet at 375 degrees for 12-15 minutes. Yield: 20 servings.

Mrs. C. C. Weiger
Fed. Womens Club, Yankton, S. Dak.

CINNAMON DROP FRUIT CUP

Liquid from fruit cocktail
3 T. hot cinnamon candy
1 No. 2 can fruit cocktail, drained
1 10-oz. pkg. frozen strawberries

Heat and dissolve red hots in drained juice. Pour over fruit cocktail and chill. Just before serving, add thawed strawberries. NOTE: Garnish with coconut, nuts or a cherry, if desired. Yield: 8 servings.

Mrs. Dwayne Herman, VP
Benson Co. Homemakers Coun.
Brinsmade, N. Dak.

CRANBERRY ICE

1 qt. cranberries
1 qt. water
3 c. sugar
Juice of 1 lemon
2 egg whites, stiffly beaten

Cook cranberries in water until berries all pop. Strain until just skins remain; add sugar and lemon juice. Cool. Fold egg whites into cranberry mixture and pour into tray. Freeze until mushy. Beat thoroughly and return to freezer; freeze until stiff. Serve as an appetizer with a turkey dinner. Yield: 24 servings.

Mrs. J. Russell Anderson, Reg.
DAR, Fremont, Nebr.

CRANBERRY ICE

1 lb. cranberries
2 c. water
2 c. sugar
Juice of 2 lemons

(Continued on next page)

Cook cranberries in water until tender. Put through a sieve; add sugar and lemon juice. Freeze. NOTE: Juice of one orange and one lemon may be substituted for juice of two lemons. Yield: 6 servings.

Mrs. Dwayne Imel, Sec.
VFW Aux., Kearney, Nebr.
Marsha B. Jorklund, Sec.
Jr. Woman's Club, Kearney, Nebr.

DILL DIP

12 oz. sour cream
1/4 c. mild salad dressing
1 1/2 t. sugar
1 t. salt
1/4 t. garlic salt
1 t. parsley, chopped
1 T. plus 1 t. dill weed

Mix all ingredients thoroughly. Let dip "season" in refrigerator at least two hours. Serve with potato chips, crackers or raw vegetables. Yield: 1 3/4 cups.

Mrs. C. Rodney Stoltz, Immediate Past Pres.
Woman's Aux., AMA, Watertown, S. Dak.

FRUIT COCKTAIL

Juice of 2 oranges
Juice of 2 lemons
1 No. 2 can crushed pineapple
3 bananas, mashed
1 c. gingerale
1 c. sugar

Combine all ingredients and freeze. Yield: 8 servings.

Mrs. Ernest N. Jacobsen, Pres.
Floral Study Garden Club, Fremont, Nebr.

GRAPEFRUIT ICE

2 c. sugar
4 c. water
2 cans grapefruit sections
1/2 c. crushed pineapple
Juice of 1 lemon

Boil sugar and water for 10 minutes. Cool; stir in grapefruit sections, pineapple and lemon juice. Freeze. Serve with party crackers. Yield: 10 servings.

Mrs. R. W. Ramsey
Holdrege Toastmistress Club
Heartwell, Nebr.

JOAN'S FAVORITE DIP

1 8-oz. pkg. cream cheese, softened
3 bouillon cubes
1 garlic clove, minced
1 t. onion, minced
2 t. prepared mustard
Cream

Combine cheese, bouillon dissolved in water, clove, onion and mustard. Thin to desired consistency with cream. Serve with chips or crackers.

Mrs. Joan Kunde, Co. Ext. Agent
York, Nebr.

APPETIZER MEAT BALLS

3/4 lb. ground beef
1/4 lb. ground pork
3/4 c. rolled oats
1/4 c. water chestnuts, finely chopped
1/4 t. Worcestershire sauce
1/2 c. milk
1/2 t. onion salt
1/2 t. garlic salt
Few drops Tabasco sauce
Margarine

Combine and mix well; make into about seventy-five small balls. Brown well in margarine; drain on paper towels and cover with sweet-sour sauce.

SWEET SOUR SAUCE:
1 c. sugar
3/4 c. vinegar
3/4 c. water
1 t. paprika
1/2 t. salt
3 t. corn starch
1 T. water

Combine sugar, vinegar, water, paprika and salt; cook for 5 minutes. Add cornstarch mixed with water and simmer for 30 minutes. Serve warm. Yield: 15 servings.

Mrs. George Green, Pres.
BPO Does, Lincoln, Nebr.

TV MIX

1 lb. butter
1 pkg. Kix
1 pkg. Wheat Chex
1 pkg. Rice Chex
1/2 pkg. Cherrios
1 pkg. sm. pretzel sticks
1 1/2 lb. mixed nuts

Melt butter. Pour over other ingredients which have been mixed together and placed in a large shallow pan. Bake at 275 degrees for 45 minutes. Yield: 30 servings.

Mrs. Chester Sevigert, Chmn.
Meth. WSCS, Oelrichs, S. Dak.

TV SNACKS

1 10 1/2-oz. box Cherrios
3 6-oz. box Rice Chex
1 6-oz. box pretzel sticks
2 lb. mixed nuts
1 lb. butter, melted
1 1/2 T. Worcestershire sauce
1 t. garlic salt
1 (scant) t. seasoning salt

Mix cereals and nuts together. Sprinkle garlic salt and seasoning salt on the dry ingredients. Pour butter and Worcestershire sauce over the dry ingredients and mix well. Pour into large pans and bake at 200 degrees for 2 hours and 30 minutes. Stir every 20 minutes. Turn off the oven and leave mixture in oven overnight. Cool and put in air tight containers.

Iola Moore, VP
Woman's Coun. of Christian Church
Bartley, Nebr.

PINEAPPLE SLUSH

1 No. 2 can crushed pineapple
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemon juice
4-5 bananas, mashed
1 c. sugar
1 12-oz. can ginger ale

Mix all ingredients together and freeze until firm. Stir several times during freezing. Top with Maraschino cherry. Yield: 12 servings.

Mrs. Donald F. Christensen, Chmn.
Burt Co. Ext. Club, Lyons, Nebr.

Accompiments

LIME PICKLES

1 gal. cucumbers, thinly sliced
2 gal. water
1 c. lime
3 pt. vinegar
1/2 pt. water
1 T. salt
1 T. mixed pickling spices
5 c. sugar

Soak cucumbers in water and lime for 24 hours. Pour off lime water and soak in clear water for 2 hours. Remove from water and add to mixture of vinegar, water, salt, spices and sugar. Simmer for 1 hour and can while hot.

Mrs. Gordon Jenkins, Pres.
Church of God WCSC Coun., Fort Scott, Kans.

MARGARET'S COCKTAIL PICKLES

7 1/2 lb. cucumbers, sliced 1/4-in.
2 gal. cold water
2 c. household lime
2 qt. white vinegar
5 lb. sugar
1 t. mustard seed
1 stick cinnamon
1 t. celery seed
1 t. whole cloves
Alum

Place cucumbers in a crock and cover with water and lime mixture. Let stand 24 hours. Wash 3 times in cold water; cover with water and let stand 3 hours. Mix vinegar, sugar and spices; stir until sugar is dissolved. Drain cucumbers, put in syrup and let stand overnight. Simmer about 1 hour, until pickles look clear. Put 1/2 teaspoon alum in each jar and seal while hot.

Jean Jones, WM
OES, Haisington, Kans.

DILL PICKLES

25 4-in. cucumbers
Cold water
1/8 t. alum
1 qt. vinegar
1 c. pickling salt
3 qt. water
Heads of dill
Grape leaves
Hot red pepper
1 clove garlic

Wash and split cucumbers. Cover with cold water, add alum and let stand overnight. Pack pickles. Make brine by combining vinegar, salt and water. Boil brine and pour over pickles. Cover pickles with 2 grape leaves, 2 heads of dill, 1 pepper and 1 clove of garlic per jar. Process 15 minutes in boiling water. Baste.

Mrs. C. F. Malm, Pres.
Irvington Christian Church Loyal Ladies
Omaha, Nebr.

CUCUMBERS DELUXE

1/4 c. vinegar
1 T. lemon juice
1 T. sugar
1/2 t. salt
1/8 t. pepper
1 t. monosodium glutumate
1 t. celery seed
2 T. parsley flakes
1/4 c. onion, chopped
2-3 cucumbers, peeled and sliced

Combine all ingredients. Place in refrigerator several hours before serving. Yield: 10 servings.

Mrs. R. E. Sehnart, Jr. Past Pres.
PEO, Chap. H, Holdrege, Nebr.

CANDIED DILLS

1 qt. dill pickles
1/2 c. tarragon vinegar
2 3/4 c. sugar
2 T. mixed pickling spices

Drain pickles; cut in 1/4-inch slices. Combine pickle slices, vinegar and sugar. Tie spices in a small piece of cheesecloth; add to pickles. Let mixture stand at room temperature until sugar dissolves. Return half the pickles to their jar. Add spice bag and remaining pickles; fill jar with syrup. Cover and refrigerate at least 4 days before serving. After 1 week remove spice bag.

Mrs. Doris Paulson, Pres.
Pilot Club, Junction City, Kans.

MUSTARD PICKLE

1 head cauliflower
1 qt. sm. onions
1 qt. string beans
1 qt. sm. cucumbers
1/2 oz. dry mustard
1/2 oz. tumeric
1/2 gal. vinegar
1 c. sugar
3/4 c. olive oil

Cook cauliflower, onions and beans until tender. Soak cucumbers in strong salt water for 24 hours. Combine mustard and tumeric with a little cold vinegar; heat remaining vinegar and add to mustard mixture. Boil until thickened; add sugar and oil. Pour over vegetables while hot; put in glass jars.

Mrs. H. L. Ryan, Chmn.
Coun. of Catholic Women, Salina, Kans.

WATERMELON PICKLES

7 lb. watermelon rind
Hot water
3 pt. sugar
1 pt. vinegar
10 drops oil of cloves
2 t. alum

Remove peeling and red from watermelon rind; cut into desired size. Pour hot water over rind; add alum and boil until clear. Drain well. Bring vinegar, sugar and cloves to a boil; pour over pickles. Let stand over night. Pour off liquid, reheat and pour over pickles. Let stand over night. Heat liquid and pickles; can and seal while hot. Yield: 6 pints.

Ann Almquist, WM
OES, Holdrege, Nebr.

CRANBERRY-ORANGE RELISH

1 orange
4 c. cranberries
2 c. sugar

Grind cranberries and orange. Mix with sugar and store in refrigerator.

Mrs. Ingvald Aadland, 4-H Leader
Lassies, Kidder, S. Dak.

RIPE TOMATO RELISH

1 peck ripe tomatoes, peeled and chopped
2 c. celery, chopped
6 onions, chopped
2 c. sugar
1 c. horseradish, grated
2 red peppers, chopped
2 oz. white mustard seed
1 qt. vinegar

Place tomatoes in a cloth sack; hang and let drain ovenight. Combine remaining ingredients, add to tomatoes and place in a crock. Cover with a cloth and keep in a cool place. Will keep all winter. Yield: 1 gallon.

Mrs. Edith Franklin, Pres.
Widow's Club, Horton, Kans.

Beverages

FROSTED COFFEE COOLER

1 1/2 T. instant coffee
3 c. cold milk
1/3 c. chocolate syrup
2 T. sugar
1 pt. vanilla ice cream

Combine coffee, milk, syrup and sugar; beat until well blended. Pour into glasses and top with a scoop of ice cream. Serve immediately. Yield: 4 servings.

Mrs. S. D. Bontrager
WMS Aux., Scott City, Kans.

ORANGE EGGNOG

3 eggs
3 T. sugar
2 1/2 c. ice water
12 oz. can frozen orange juice
1/4 c. lemon juice
1 pt. vanilla ice cream
1 sm. bottle ginger ale

Beat eggs and sugar until light and lemon colored; add water and juices. Pour into punch bowl; add ice cream and mix. Add ginger ale, stir and serve. Yield: 10 servings.

Mrs. Karl Derstein, Pres.
Free Meth. WMS, Hutchinson, Kans.

SPICED COFFEE WITH ICE CREAM

1/4 c. instant coffee
8 whole cloves
3 c. water
2 T. sugar
3-in. stick cinnamon
Vanilla ice cream
Whipped cream
Dash of cinnamon

Cover above mixture and bring to boil. Remove and let stand covered for 5 minutes. Strain and chill well. When ready to use fill chilled glass one-fourth full with crushed ice, a scoop of vanilla and coffee. Muddle this. Top with whipped cream and dash of cinnamon. Use straws and spoons. Yield: 4 servings.

Mrs. Sam Halverson, Pres.
Meth. WSCS, Camp Crook, S. Dak.

SWEDISH SPICED PUNCH

12 whole cloves
12 whole allspice
1 whole nutmeg, cracked
3 cinnamon sticks
4 oranges, sliced
4 lemons, sliced
1 8-oz. jar or 1/2 c. red Maraschino cherries
1/3 c. Maraschino cherry syrup
1/8 t. salt
2 qt. apple juice
2 6-oz. cans frozen lemonade concentrate
1/2 c. sugar
7 7-oz. bottles Seven-Up
1/2 c. sour cream
1/4 t. salt
1 c. heavy cream, whipped

Tie spices in a piece of cheesecloth. Place with oranges, lemons, cherries, cherry syrup and 1/8 teaspoon salt; simmer 1 hour. Strain through sieve lined with cheesecloth. Return to saucepan with apple juice, lemonade concentrate and sugar. Heat, stirring occasionally, to serving temperature. Remove from heat and pour in Seven-Up. Beat sour cream smooth with remaining salt; fold into whipped cream. Spoon onto hot punch. Serve immediately. Yield: 4 quarts.

(Photograph for this recipe on page 9)

FRUIT DRINK

3 bananas, mashed
1 sm. pkg. frozen strawberries
1 t. lemon extract
1/4 c. sugar
1 qt. milk

Mix all ingredients, chill and serve with cookies. Yield: 6 servings.

Mrs. Eston Beery, Pres.
Lincoln Memorial PTA, Caney, Kans.

HOT SPICED GRAPE JUICE

3 c. grape juice
6 cloves
2-in. stick cinnamon
Sugar

Combine grape juice and spices; simmer for 5 minutes. Strain, sweeten to taste and serve immediately. Yield: 6 servings.

Ermah C. Williams, Pres.
Soroptimist Club, El Dorado, Kans.

LEMONADE SYRUP

5 lb. sugar
1 T. epsom salts
2 oz. citric acid
1 oz. tartaric acid
Juice and grated rind of 6 lemons
Juice and grated rind of 2 oranges
3 pt. boiling water

Mix dry ingredients. Add juice and grated rind; mix thoroughly. Add boiling water; stir until clear and sugar is dissolved. Cool before pouring into jars or bottles. Store in refrigerator. When you desire a cool drink, put a tablespoon of juice in a glass; fill with cold water or mix by the pitcher. NOTE: May use part or all of grated rind.

Mrs.Harlen Digerness
Darison Co. Homemakers Coun.
Lecher, S. Dak.

ORANGE-LEMON MINT

2 c. water
2 c. sugar
Juice and grated rind of 2 oranges
Juice of 6 lemons
2 handfuls mint leaves
Ginger ale

Combine sugar and water; boil for 10 minutes. Add orange juice and rind, lemon juice and mint leaves to sugar syrup. Cover tightly and let stand for 1 hour. Strain through two thicknesses of cheese cloth. Pour into a covered jar and refrigerate. Fill glasses with finely shaved ice; add 5-6 tablespoons of mixture and fill glass with water or ginger ale. Serve immediately. NOTE: Syrup will keep indefinitely in refrigerator.

Cosette Snedeger, Pres.
Salt Lake City ABW Assn., Hutchinson, Kans.

BANANA PUNCH

4 c. sugar
6 c. water
2 No. 3 cans pineapple juice
Juice of 5 oranges
Juice of 2 lemons
5 ripe bananas, mashed
2 qt. ginger ale

Combine sugar and water; cook for 3 minutes. Add pineapple juice, orange juice, lemon juice and bananas to sugar mixture. Freeze. Pour ginger ale over frozen mixture and serve. Yield: 50 servings.

Mrs. Margaret Hobson, WM
OES May Apple Chap., Cherryvale, Kans.

CITRUS PUNCH

3 lge. cans unsweetened pineapple juice
1 lge. can unsweetened orange juice
1 6-oz. can lemon juice
3 pkg. lemon drink
2 1/2 c. sugar
2 qt. water
3 qt. gingerale

Combine all but gingerale and chill. Just before serving add ice and gingerale. Yield: 80 cups.

Mrs. Virgil L. Black, Pres.
Soroptimist Club, Fargo, N. Dak.

COOL PUNCH

6 c. sugar
Boiling water
6 pkg. strawberry drink powder mix
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade
1-2 qt. ginger ale
4 lge. cans pineapple juice;
8 qt. water

Dissolve sugar in as little water as possible; add drink mix and dissolve. Stir in juices and water; chill. Just before serving add ginger ale. Yield: 80 servings.

Mrs. Della Lavigne, Pres.
BPW Club, Auburn, Nebr.

FROSTED PUNCH

1 c. orange juice
1 c. pineapple juice
1/2 c. lime juice
1/4 c. lemon juice
1 c. sugar
4 to 6 c. ice water
1 qt. vanilla ice cream

Combine all fruit juices and sugar; stir until sugar is dissolved. Chill. Pour into chilled punch bowl. Stir in ice water and softened ice cream. Serve immediately. Yield: 10 cups.

Mrs. Rosella Findley
Fairview Meth. Church, Coffeyville, Kans.

PINK PUNCH

1 1/2 c. sugar
3 c. water
2 pkg. strawberry gelatin
2 c. hot water
1 lge. can frozen orange juice
1 lge. can frozen lemon juice
3 c. liquid tea
2 c. pineapple juice
1 No. 3 can Hawaiian punch
1 lge. bottle ginger ale

Combine sugar and water; boil until syrupy. Cool. Dissolve strawberry gelatin in hot water and cool. Combine syrup, gelatin, frozen juices diluted according to directions, tea and remaining juices. Add ginger ale when ready to serve. Yield: 2-2 1/2 gallons.

Mrs. Garland Gfeller, Pres.
WSCS, Wallace, Kans.

RASPBERRY PUNCH

3 pkg. raspberry powdered drink mix
1 qt. water
4 qt. ginger ale, chilled
1 gal. raspberry sherbet,
slightly softened

Dissolve drink mix in water and chill. Just before serving add ginger ale and sherbet to drink mix. Serve from a punch bowl. Yield: 50 servings.

Opal Cox, Mbrshp. Chmn.
BPW Club, Medicine Lodge, Kans.

RECEPTION PUNCH

1 pkg. of cherry-flavored soft-drink powder
3 1/4 qt. water
1 c. sugar
1 6-oz. can frozen lemonade concentrate
1 6-oz. can frozen orange juice concentrate
1 20-oz. can pineapple juice
4 bananas
1 28-oz. bottle gingerale
Bananas (additional), orange or strawberries

(Continued on next page)

Dissolve soft-drink powder in water. Add sugar and fruit juices. Chill. Just before serving, whip or mash 4 bananas; beat into mixture. Add gingerale. Serve with slices of banana, orange or strawberries.

Mrs. Martin R. Johns, Sec. Miss'y. Ed.
Meth. WSCS, Richfield, Kans.

RUBY PUNCH

1 pkg. frozen red rasberries
3 1/2 c. water
6-oz. can frozen orange juice concentrate
6-oz. can frozen pineapple juice concentrate
1 pt. sparkling water
Lemon or lime slices

Thaw raspberries; drain and reserve juice. Boil berries in 1/2 cup water in saucepan. Remove from heat and press through fine wire strainer. Combine with reserved juice. Add orange juice, pineapple juice and 3 cups water. Chill. Just before serving, add 1 pint of sparkling water. Serve in punch bowl garnished with lemon or lime slices. Yield: 2 quarts.

Ione Roberts, Pres.
Fine Arts Club, Carrington, N. Dak.

SPARKLING FRUIT PUNCH

1 6-oz. can frozen lemonade
1 6-oz. can frozen orange juice
1 6-oz. can frozen pienapple juice
2 46-oz. cans fruit punch
2 qt. water
2 qt. gingerale
1 qt. soda

Mix. Serve with ice. Can be diluted with water if thought to be too strong. Yield: 10 quarts.

Mrs. Roy Brusse, Pres.
PTA, De Smet, S. Dak.

SPECIAL PUNCH

2 pkg. rasberry drink powder mix
1 can frozen orange juice
1 can frozen lemonade
2 c. sugar
3 qt. black tea
1 qt. ginger ale or 2 bottles 7-Up

Mix; stir well. Chill, using ice cubes to serve. Yield: 8-10 servings.

Mrs. Hobart Peterson, Pres.
Saint Patricks Rosary Altar Soc.
Montrose, S. Dak.

TROPICAL PUNCH

5 c. sugar
6 c. water
1 pkg. cherry gelatin
1 t. almond extract
1 lge. can pineapple juice
1 doz. lemons, juiced

Make a syrup of sugar and water. Heat until sugar dissolves. Add cherry gelatin; cool. Add remaining ingredients. Cool overnight. Add one and a half parts ice water to 1 part punch by quarts, if desired. Yield: 35 cups.

Mrs Joe Hamilton, Pres.
Improvement League, Columbus, N. Dak.

WEDDING PUNCH

3 No. 3 cans pink Hawaiian punch
2 No. 3 cans unsweetened pineapple juice
2 qt. ginger ale

Chill all ingredients. Mix Hawaiian punch and pineapple juice. Just before serving pour juices and ginger ale over ice. Yield: 75 servings.

Mrs. Gilbert Parsons, Pres.
Triumph WSCS, Alden, Kans.

WEDDING PUNCH

4 pkg. cherry drink powder mix
Water
6 c. sugar
2 cans fruit punch
1 can lemon juice
2 qt. ginger ale

Mix cherry mix with water as directed on package. Add remaining ingredients. Mix in large crockery jar or enamel container. Just before serving add ginger ale. Some of this punch can be frozen in molds and floated in punch bowl. NOTE: It is best not to double recipe. Yield: 125 servings.

Virginia Langendorfer, Past Pres.
VFW Aux., Wahpeton, N. Dak.

SPICED TEA

2 c. boiling water
6 T. orange pekoe tea
2 c. sugar
4 qt. water
1 can frozen orange juice
1 T. vanilla
1 T. almond flavoring

Steep tea in 2 cups of boiling water for 5 minutes; add sugar and mix. Add 4 quarts cold water and the frozen orange juice. Stir well and add flavoring. Heat but do not boil. Yield: 20 servings.

Mrs. Marie Moritz, Coun.
BPW Club, Hastings, Nebr.

SPICED TEA

4 oranges, juice and rind
3 lemons, juice and rind
2 T. orange pekoe tea
1/4 t. cinnamon
1/4 t. clove
1/4 t. allspice
1/8 t. nutmeg
2 c. sugar
1 gal. boiling water

Tie half of orange and lemon rind, tea and spices loosely in a bag; drop in boiling water and simmer for 10 minutes. Remove bag and add sugar and fruit juices. Yield: 25 servings.

Mrs. Larence George, Pres.
Woodson Co. Home Ec. Coun.
Neosho Falls, Kans.

SPICED TEA

1 can frozen lemonade
1 can frozen orange juice
2 c. water
2 c. sugar
3 c. strong green tea
1 1/2 t. vanilla
1 1/2 t. almond extract

Combine all ingredients and add enough water to make one gallon of drink. May be served hot or cold.

Jean Applegarth
Denison, Kans.

HOT SPICED TEA

3 c. sugar
3 c. water
2 qt. hot tea
12 whole cloves
2 sticks cinnamon
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade

Combine sugar and water; bring to a boil and add to remaining ingredients. NOTE: Tea may be kept for several days and will not change color. Yield: 25-30 servings.

Mrs. Elsie Klug, WM
OES, Greensburg, Kans.

TOMATO JUICE COCKTAIL

3 c. tomato juice
3 T. vinegar
1 1/2 T. sugar
3/4 bay leaf
3 t. onion, minced
2 T. lemon juice
3/4 c. celery, diced

Mix ingredients. Heat to boiling and simmer 10 minutes. Let stand in refrigerator overnight. Strain. Serve in cocktail glasses. Yield: 8 servings.

Mrs. Elmer Sperling, Pres.
Luth. LWML, Lehr, N. Dak.

WASSAIL

4 tea bags
1 pt. boiling water
3 c. sugar
3 qt. water
6 c. orange juice
2 lge. cans orange and grapefruit juice
2 c. pineapple juice

Steep tea bags in boiling water; add sugar dissolved in 3 quarts of water. Add remaining ingredients and heat but do not boil. May be served hot or cold. Yield: 30-35 servings.

Mrs. B. Frank Myers, Sec.
American Legion Aux., Abilene, Kans.

Soups & Chowders

HEARTY BEAN SOUP

2 c. pinto beans
Ham scraps with fat
8 c. water, or more
2 T. butter
1 c. onions, chopped
1 clove garlic, crushed
1/2 c. green pepper, chopped
1 1-lb. can tomatoes
1 t. oregano
1 t. ground cumin
2 t. chili powder
1 t. Monsodium glutamate
2 t. sugar
Salt
Pepper
Cayenne

Soak beans over night. Put beans, water and ham scraps in a large kettle. Cover and simmer 2 hours and 30 minutes to 3 hours or until the beans are almost done. Add water if needed. Saute onion, pepper and garlic in butter; add to beans along with remaining ingredients. Cover and simmer 30 minutes longer. Yield: 8 servings.

Mrs. Arlynn Weinman, Pres.
Mother's Club, Phillipsburg, Kans.

CHEESE SOUP

1/2 c. onion, finely chopped
4 T. butter
4 T. flour
1 1/2 T. cornstarch
4 c. chicken stock
4 c. milk
1/2 c. carrots, cooked and diced
1/2 c. celery, cooked and diced
1/8 t. soda
1/8 t. paprika
1/2 lb. mild Cheddar cheese
Salt
Parsley

Saute onion in butter until tender. Add flour and cornstarch; blend well. Add stock and milk gradually, stirring until blended. Bring to boiling point stirring constantly. Add remaining ingredients except parsley and salt. Cook over low heat until cheese is melted. Add salt. Garnish with parsley. Yield: 8-10 servings.

Mrs. Reece Lewis
Wellman Hustlers, Colman, S. Dak.

CHILI

1 lb. ground beef
1/2 c. onion, finely chopped
1/4 c. green pepper, finely chopped
2 T. butter
1 1/2 t. salt
1 1/2 t. chili powder
1 20-oz. can kidney beans
1 29-oz. can tomatoes
1 c. water
1/4 t. pepper

Brown meat, onion and green pepper in butter. Add remaining ingredients; simmer about 1 hour and 30 minutes. Yield: 6 servings.

Mrs. Goldie Henderson, Pres.
Town and Country Garden Club
La Cygne, Kans.

HUNGARIAN VEGETABLE-NOODLE STEW

1 c. potatoes, diced
1/2 c. carrots, diced
1/2 c. celery, diced
1/2 c. onion, diced
1 c. water
Noodles
1/2 c. frozen peas
Salt and pepper to taste
Butter

Boil potatoes, carrots, celery and onion in water for 5 minutes. Add a handful of noodles and peas. Simmer until peas and potatoes are done. Season with salt, pepper and butter before serving.

Mrs. Robert W. Herzog, State Pres.
AAUW, Ellsworth, Kans.

HOT TOMATO ZIP

2 46-oz. cans tomato juice
4 cans tomato soup
2 soup cans water
1/2 c. lemon juice
2 T. sugar
2 T. Worcestershire sauce

Combine all ingredients and heat slowly to boiling. Ladle into mugs and garnish with parsley. Yield: 25 servings.

Mrs. Irene Crabb, Pres.
BPW Club, Stafford, Kans.

MEAT BALL CHOWDER

2 lb. ground beef
4 t. salt
1/8 t. pepper
2 eggs, beaten
1/4 c. parsley, finely chopped
1/3 c. cracker crumbs
2 T. milk
3 T. flour
1 T. salad oil
4 onions, cut up
6 c. water
6 c. tomato juice
6 beef bouillon cubes
3 c. carrots, sliced
3-4 c. celery, sliced
2-3 c. potatoes, diced
1/4 c. rice
1 T. sugar

Combine meat, 2 teaspoons salt, pepper, eggs, parsley, crackers and milk. Dip in flour and brown. Add remaining ingredients. Bring to boil. Cover. Reduce heat and cook 30 minutes or until vegetables are tender. Yield: 6-7 quarts.

Mrs. Richard J. Lefor, Pres.
St. Phillip's Cath. Christian Mothers
Gladstone, N. Dak.

CORN AND CHICKEN CHOWDER

1/4 c. salt pork, diced
1 med. onion, chopped
2 celery stalks, chopped
2 T. parsley, chopped
2 T. flour
2 c. chicken stock
2 No. 2 cans cream-style corn
1 c. cooked chicken, cubed
1 c. milk or cream
Crackers

Fry salt pork until crisp and crunchy. Saute onion, celery and parsley in fat. Add flour and blend well. Add chicken stock and stir until mixture boils; add corn and chicken. Simmer 10 minutes. Add milk or cream; simmer 5 minutes. Serve piping hot over crackers crushed in soup bowls. Yield: 8 servings.

Mrs. L. E. Mantor
PEO Chap. AS, Kearney, Nebr.

MAYONNAISE

Salads and Salad Dressings

RECIPE FOR MOCK LOBSTER AND CELERY SALAD ON PAGE 35

Fruit Salad

FRESH APPLE SLAW

4 1/2 c. red apples, sliced
3 c. cabbage, shredded
1 c. dairy sour cream
3 T. lemon juice
1 T. sugar
3/4 t. salt
1/8 t. pepper
1 T. poppy seed

Lightly toss all the ingredients until well combined. Refrigerate at least 1 hour before serving. Yield: 6-8 servings.

Lois Hetrick, Pres.
Free Meth. Church WMS, Westphalia, Kans.

BEST YET SALAD

1 can pineapple chunks, drained
2 (scant) T. flour
1 T. sugar
Pinch of salt
1 egg, beaten
1/4 lb. cream cheese, diced
1 pkg. miniature marshmallows

Mix flour, sugar and salt with egg. Add to heated pineapple juice and cook until thickened. Cool slightly; stir in cream cheese, pineapple and marshmallows. Chill. Yield: 4 servings.

Delores Beauchamp, Pres.
PTA, Clay Center, Kans.

CHERRY-CHEESE SALAD

1 3-oz. pkg. cream cheese, softened
1 c. heavy cream, whipped
1 c. crushed pineapple
1/3 c. Maraschino cherries, quartered
1 c. Bing cherries, pitted
2 c. miniature marshmallows

Blend cream cheese and whipped cream. Fold in remaining ingredients and pour into 9 x 13-inch pan. Freeze. Yield: 12 servings.

Mrs. Herbert Hasenauer, Pres.
Happy Circle Ext. Club, Wallace, Nebr.

MARASCHINO CHERRY SALAD

2 pkg. cream cheese
1 sm. jar Maraschino cherries
1 sm. can crushed pineapple
2 c. miniature marshmallows
1/2 c. sugar
1 c. heavy cream, whipped
Nuts

Mash cream cheese and add cherry juice. Cut up cherries; add drained pineapple and marshmallows. Mix well. Combine sugar and cream; fold into the mixture. Top with nuts. Let stand overnight. Yield: 8-10 servings.

Mrs. Don Myrlie, Pres.
Ben Clare Meth. WSCS
Valley Springs, S. Dak.

CRANBERRY SALAD

1 lb. cranberries, frozen
1 apple
1 orange
1 banana
1 c. heavy cream, whipped
2 c. sugar

Grind cranberries, orange and apple in food chopper. Add sugar. Before serving dice in banana and swirl in whipped cream. Yield: 8 servings.

Mrs. Ben Maus, Pres.
St. Mary's Altar Soc., Sentinel Butte, N. Dak.

CRANBERRY SALAD

2 c. cranberries, ground
1 c. sugar
3/4 lb. marshmallows
1 pt. heavy cream, whipped
1 c. crushed pineapple, drained

Combine cranberries with sugar and let stand 2 hours. Cut marshmallows in small pieces. Add to whipped cream and let stand 2 hours. Combine two mixtures and pineapple. Pour into dish and let stand overnight in refrigerator. Yield: 8-10 servings.

Mrs. John Kambeitz, Pres.
American Legion Aux., Nappleon, N. Dak.

DELUXE CRANBERRY SALAD

2 c. cranberries
1 lge. orange
3/4 c. sugar
1/2 c. walnuts
1/2 c. marshmallows
1 med. head of lettuce

Grind orange and raw cranberries. Add sugar, nuts and marshmallows. Serve on lettuce leaf and top with whipped topping. Yield: 8 servings.

Frieda Kollars, Sr. Reg.
Women of the Moose, Yankton, S. Dak.

RAW CRANBERRY SALAD

1 lb. cranberries, ground
1 lb. miniature marshmallows
1 No. 2 can crushed pineapple, drained
1 c. heavy cream, whipped

Combine ingredients about 8-12 hours before serving. Chill. NOTE: One-fourth cup of sugar may be added if desired. Yield: 6-8 servings.

Mrs. P. J. Newman
St. Joseph's Cathedral Club
Sioux Falls, S. Dak.

5-CUP SALAD

1 c. coconut
1 c. miniature marshmallows
1 c. orange pieces
1 c. pineapple chunks
1 c. sour cream

Combine ingredients about 8-12 hours before serving. Chill. NOTE: One-fourth cup of sugar may be added if desired. Yield: 6-8 servings.

Mrs. H. Richard Anderson, State 2nd. VP
Mrs. Jaycees, Rugby, N. Dak.
Mrs. Everette Snoozy, Pres.
Mazola Ext. Club, Twin Brooks, S. Dak.
Mrs. Vernon Heim, Pres.
PTA, Scott City, Kans.
Mrs. Duane H. Martin, Pres.
CWF, Sidney, Nebr.
Mrs. Geo. J. Gardner, Pres.
EUB Church WSWS, Wichita, Kans.
Mrs. Nina Bradley, Pres.
Rebekah Lodge, Rocklake, N. Dak.

FROZEN SALAD

3-oz. cream cheese
1/2 c. sugar
1/2 c. Maraschino cherries, cut up
1/2 c. crushed pineapple, drained
1/2 c. nuts, chopped
1/2 c. salad dressing
1/2 c. heavy cream, whipped

Cream cheese and sugar. Fold cherries, pineapple, nuts, dressing and cream into creamed mixture. Add small amount of cherry juice. Add a few drops of red food coloring. Pour into refrigerator tray and freeze. Cut into squares and serve on a lettuce leaf. NOTE: Green cherries and green food coloring may be used to give a green salad. Yield: 6 servings.

Mrs. William (Louise) Pieper, Coun. Pres.
Codington Co. Ext. Clubs, Watertown, S. Dak.

FRUIT COCKTAIL IN SNOW

1 2-lb. box cottage cheese
1 lge. can fruit cocktail, drained
2 T. sour cream
1/2 t. salt

Combine cottage cheese and fruit cocktail. Add sour cream and salt. Chill and serve. Yield: 6-8 servings.

Mrs. Jack E. Mathis, Sec.
EUB Church WSWS, Fort Scott, Kans.

ROSY-FRUIT COCKTAIL SLICES

2 3-oz. pkg. cream cheese, softened
1 c. mayonnaise
1 c. heavy cream, whipped
1 No. 2 1/2 can fruit cocktail, drained
1 c. Maraschino cherries, drained and quartered
2 1/2 c. miniature marshmallows
Few drops Maraschino cherry juice

Blend cream cheese and mayonnaise. Fold in remaining ingredients; pour into round containers. Freeze, cut in slices and serve on lettuce leaves. Garnish with Maraschino cherries on stems. Yield: 10-12 servings.

Mrs. George H. Mumm, Jr. Group Chmn.
Star Lite, O'Neill, Nebr.

FAVORITE FRUIT SALAD

3 apples, diced
3 bananas, sliced
6-8 marshmallows, quartered
1 No. 303 can pineapple tidbits, drained
1 8-oz. bottle Maraschino cherries
Liquid drained from pineapple
4 T. lemon juice
1/2 c. sugar
1 egg
2 T. cornstarch
1 c. heavy cream, whipped

Combine fruit and marshmallows in large mixing bowl. Combine pineapple juice, lemon juice and sugar in sauce pan. Heat. Mix egg and cornstarch; add to heated juice. Place on low heat and bring to boil. Cook until thick. Cool, and add whipped cream. Add fruit and mix well. Yield: 12-15 servings.

Myrtle M. Weiers, Pres.
VFW Aux., Deadwood, S. Dak.

DELICIOUS FRUIT SALAD

1/2 c. sugar
1 T. (heaping) flour
1 No. 2 1/2 can sliced pineapple, drained
1 T. butter
1 egg, beaten
1 c. heavy cream, whipped
6 bananas, sliced
1/4 lb. marshmallows, quartered
1 c. nuts, chopped

Add sugar, flour, pineapple juice and butter to egg; cook until thickened. Cool and fold in whipped cream, bananas, diced pineapple, marshmallows and nuts. Yield: 12 servings.

Loreta Coe, V. Chmn.
Chautauqua Co. Adv. Comm.
Cedar Vale, Kans.

FROZEN FRUIT SALAD

1 No. 2 can fruit cocktail
1 t. gelatin
2 T. lemon juice
1 3-oz. pkg. cream cheese
1/4 c. mayonnaise
Dash of salt
2/3 c. heavy cream, whipped
1/2 c. nuts, chopped
1/2 c. sugar
1/2 pkg. miniature marshmallows

Drain fruit cocktail. Soak gelatin in lemon juice and dissolve over boiling water. Blend cheese with mayonnaise and salt. Stir in gelatin. Whip cream and sugar. Fold in cheese mix, fruit, nuts and marshmallows. Pour into refrigerator tray that has been lined with waxed paper. Freeze until firm. Yield: 12 servings.

Mrs. Robert Werdel, Pres.
Immaculate Conception Altar Soc.
Ree Heights, S. Dak.

FROZEN FRUIT SALAD

1 8-oz. pkg. cream cheese
1 c. salad dressing
1 c. heavy cream, whipped
1 lge. can fruit cocktail
1/2 c. Maraschino cherries
2-3 c. miniature marshmallows

Whip cheese until soft. Add salad dressing and mix. Add cream, fruit, cherries and marshmallows. Mix well. Freeze for 24 hours. Yield: 12 servings.

Elizabeth Dawkins, NG
Unity Rebekah Lodge
Rapid City, S. Dak.

FROZEN FRUIT SALAD

1 pkg. frozen strawberries, thawed
1/2 c. sugar
1 12-oz. carton sour cream

Mix ingredients and pour into a mold. Freeze. Yield: 8 servings.

Mrs. Perle Emery, Pres.
Plymouth Cong. CWF, Scottsbluff, Nebr.

FROZEN GRAPE SALAD

2 3-oz. pkg. cream cheese, softened
2 T. pineapple juice
2 T. mayonnaise
1 No. 2 can pineapple bits, drained
1 pkg. miniature marshmallows
1 c. heavy cream, whipped
2 c. Tokay grapes, halved and seeded

Blend cream cheese, juice and mayonnaise. Add marshmallows and pineapple; fold in whipped cream and grapes. Freeze. Yield: 8 servings.

Mrs. Norman B. Sortor, Pres.
LWV, Kansas City, Kans.

MYSTERY GRAPE SALAD

1 3-oz. pkg. cream cheese, softened
Mayonnaise
Garlic juice
1 small flat can crushed pineapple, drained
1 lb. Thompson seedless grapes

Thin cream cheese with mayonnaise. Add enough garlic juice to flavor well. Add pineapple and grapes. Cover tightly and refrigerate 24 hours. This keeps well. Yield: 8 servings.

Dr. Christine Thelen, Pres.
BPW Club, Wichita, Kans.

MARSHMALLOW SALAD

1 lb. pkg. marshmallows, chopped
1 1/4 c. crushed pineapple
1/3 lb. American cheese, grated
1 c. whipping cream, whipped
2 T. powdered sugar
3 T. salad dressing

Pour pineapple over marshmallows; add grated cheese, powdered sugar and salad dressing to whipped cream; fold into marshmallow mixture. Pour into 8 x 12-inch pan and chill 24 hours. Yield: 8 servings.

Virginia Widick, Pres.
CWF, Benton, Kans.

MILLION DOLLAR RICE

1 pkg. diced marshmallows
1 lge. can crushed pineapple, drained
1 8-oz. pkg. cream cheese
2 T. sugar
1 T. mayonnaise
2 c. cooked rice
12 Maraschino cherries,
1 box dessert topping mix
1/2 c. nuts, chopped

Cream cheese, sugar and mayonnaise until smooth; add rice, cherries, pineapple and marshmallows. Fold in whipped dessert topping. Add nuts, chill and serve. Yield: 8-10 servings.

Joan Moseley, Pres.
Epsilon Sigma Alpha, Alpha Omicron Chap.
Wellington, Kans.

MILLIONAIRE SALAD

2 eggs
3 T. lemon juice
5 T. sugar
2 T. butter
1 No. 302 can fruit cocktail, drained
1 c. miniature marshmallows
1 c. evaporated milk, whipped

Cook eggs, lemon juice, sugar and butter in double boiler, beating until thickened. Cool; fold in remaining ingredients. Chill; serve on lettuce. Yield: 8 servings.

Mrs. Addie M. Schneider
Alter Soc., Olpe, Kans.

TWENTY-FOUR HOUR SALAD

2 eggs, beaten
3 T. sugar
4 T. vinegar
2 c. miniature marshmallows
1 c. crushed pineapple, drained
1 c. fruit cocktail, drained
1/2 pt. heavy cream, whipped
Maraschino cherries

Combine eggs, sugar and vinegar; cook until thickened. Cool; add marshmallows, fruit and whipped cream. Mix well and refrigerate for 24 hours. Garnish with Maraschino cherries. Yield: 12 servings.

Dorothy Virginia Zichlek, Adv. Chmn.
Christian Church, Dorcas Circle
Central City, Nebr.

QUICK SALAD

1 c. heavy cream,whipped
1 c. crushed pineapple,drained
1 can Mandarin oranges, drained
1 c. flaked coconut
1 c. miniature marshmallows

Combine and refrigerate. Yield: 6 servings.

Mrs. Walter Huber, Sec.
Co. Ext., Yankton, S. Dak.

TWENTY-FOUR HOUR SALAD

1 can green grapes, seeded and drained
1 No. 2 1/2 can pineapple, drained
1 lb. miniature marshmallows
1/2 c. pecans, chopped

Combine all ingredients and mix with dressing.

DRESSING:
Juice of 2 lemons
Rind of 1 lemon
1/4 c. sugar
4 egg yolks
1 pt. heavy cream, whipped

Cook lemon juice and rind, sugar and egg yolks. Cool and add whipped cream. Pour over fruit mixture and chill 24 hours. Yield: 18 servings.

Mrs. Roy Dettmer, WM
OES, Barnes, Kans.

Gelatin

APRICOT SALAD

2 pkg. gelatin, cherry or orange
2 c. boiling water
1 No. 2 1/2 can apricots, cut and drained
1 No. 2 can crushed pineapple, drained
1 c. juice, strained from apricots and pineapple
1 c. marshmallows

Combine gelatin, hot water and juice. Add apricots, pineapple and marshmallows. Congeal in 9 x 12 x 2-inch pan.

TOPPING:
1 pkg. unflavored gelatin
1/2 c. cold water
1 c. juice of apricots and pineapple
1/2 c. sugar
2 T. butter
1 egg white, beaten
1 c. cream, whipped
3/4 c. Cheddar cheese, grated

Dissolve gelatin in cold water. Heat juice. Add juice, sugar, butter and congeal. Combine egg white and cream to mixture. Pour over first layer. Top with cheese. Chill. Yield: 12-15 servings.

Mrs. Alfred Nedved, Co. Chmn.
HDC, Yankton, S. Dak.

APRICOT BOUFFANT SALAD

1 No. 2 1/2 can apricots
1 c. crushed pineapple
2 pkg. orange gelatin
2 c. hot water
1 c. orange juice
3/4 c. miniature marshmallows

Mix all ingredients and chill until set in 9 x 13-inch baking dish.

TOPPING:
1/2 c. sugar
3 T. flour
1 egg, beaten
1 c. orange juice
2 T. butter
1 c. heavy cream, whipped
Cheese, grated

Mix sugar, flour, egg, orange juice and butter; cook until thickened. When cool fold in whipped cream. Spread on top of gelatin mixture and garnish with grated cheese. Yield: 10 servings.

Mrs. Oliver Olson, Pres.
Cong. Womens Flwp.
New Underwood, S. Dak.

APRICOT NECTAR SALAD

1 12-oz. can apricot nectar
1 pkg. lemon gelatin
1 3-oz. pkg. cream cheese
1 c. cream, whipped
1 can Mandarin oranges, halved and drained

Heat nectar to boiling point. Add lemon gelatin. Let cool. Mix a little of nectar with cream cheese until smooth. Add whipped cream to cheese mixture. Add oranges. Pour into mold; refrigerate. Yield: 10 servings.

Mrs. Charles Trapp, Jr. Pres.
Help-One-Another-Club, Verdon, S. Dak.

BEET SALAD RING

1 c. beet juice
1 pkg. lemon gelatin
2 c. orange juice
2 t. vinegar
1 T. onion, scraped
1 t. salt
2 t. horseradish
1 No. 2 can diced beets, drained
1 c. celery, chopped
Cottage cheese

Add gelatin to boiling beet juice and stir until dissolved. Combine juice, vinegar, onion, salt and horseradish; chill until partially set. Add beets and celery; pour into ring mold. Refrigerate until firm, unmold on lettuce and garnish with cottage cheese. Yield: 8 servings.

Myrtle Ruppert, Vice Oracle
RNA, McCook, Nebr.

COTTAGE CHEESE-APRICOT SALAD

1 pkg. lemon gelatin
3/4 c. boiling water
3/4 c. apricot juice
1 No. 1 can apricot halves, chopped
1 1/2 c. creamed cottage cheese
1 c. heavy cream, whipped
1/2 c. nuts, chopped
1/2 c. Maraschino cherries, chopped

Dissolve gelatin in boiling water; add apricot juice and chill until partially set. Fold in apricots, cottage cheese, cream, nuts and cherries. Chill until firm. Yield: 6-8 servings.

Mrs. Frank Snyder
Lester Reid American Legion Aux.
Scott City, Kans.

BLUEBERRY SALAD

3 box. raspberry gelatin
5 c. boiling water
1 envelope unflavored gelatin
1/2 c. cold water
1 c. light cream
1 c. sugar
1 t. vanilla
1 8-ox. pkg. cream cheese
1/2 c. nuts, chopped
1 can blueberries

Dissolve 2 boxes raspberry gelatin in 4 cups boiling water; pour into 8 x 12-inch pan and chill until firm. Sprinkle unflavored gelatin over cold water; add to scalded cream and sugar. Beat in vanilla and cream cheese; stir in nuts and pour over firm gelatin. Chill. Dissolve 1 box raspberry gelatin with 1 cup boiling water; add blueberries and juice. Pour over cheese layer and chill. Yield: 15 servings.

Mrs. George Biehl, Chmn.
Dawson Co. Ext. Coun., Lexington, Nebr.

BLUEBERRY SALAD

1 No. 2 1/2 can pineapple, drained
1 No. 2 can blueberries, drained
2 pkg. raspberry gelatin
12 1/2-oz. dairy sour cream

(Continued on next page)

Combine pineapple juice, blueberry juice and water to make 3 3/4 cups. Heat and pour over gelatin. Chill until partially set; add pineapple, blueberries and sour cream. Blend and chill until firm. Yield: 12-14 servings.

Mrs. Francis Deweese, Pres.
Christain Church CWF, Hoisington, Kans.

CHEESE-GELATIN SALAD

2 pkg. lemon gelatin
2 c. hot water
1 can crushed pineapple, undrained
1/2 c. cold water
1/2 pt. heavy cream, whipped
2 c. cheddar cheese, grated

Dissolve gelatin in hot water. When partially set, add pineapple and cold water. Beat cream and cheese and add to mixture. Refrigerate in mold.

Mrs. Otto Betke
South Ravenna Club, Ravenna, Nebr.

NIPPY CHEESE SALAD

1 pkg. lime gelatin
1 1/4 c. hot water
1 pt. cottage cheese
1/2 c. mayonnaise
1 sm. can crushed pineapple
2 T. horseradish, grated

Dissolve gelatin in hot water. Cool until it becomes syrupy. Add cheese, mayonnaise, pineapple and horseradish. Mix well and pour into mold. Serve on lettuce. Yield: 10-12 servings.

Mrs. Gabriel Raba, Pres.
St. John's Guild, New Underwood, S. Dak.

CHERRY SALAD

1 can frozen cherries
1 c. sugar
2 pkg. cherry gelatin
1 No. 2 can crushed pineapple, drained
1 c. pecans, chopped
1 c. red wine
1 sm. coke

Bring frozen cherries and sugar to a boil; remove from heat and drain well. Reheat 2 cups of juice and pour over gelatin to dissolve. Add wine and coke. When slightly cooled add cherries, pineapple and pecans. Chill and stir several times while chilling to mix fruit. This salad is delicious with turkey or ham. Yield: 12 servings.

Mrs. Louise Lawhon, Pres.
Altrusa Club, Wichita, Kans.

CHERRY-COKE SALAD

3 pkg. cherry gelatin
2 No. 3 cans Bing cherries, drained
1 No. 3 can pineapple chunks, drained
2 sm. Coca-Colas
1 lge. pkg. crem cheese, softened
1 c. walnuts, chopped

Measure cherry juice, heat and pour over gelatin to dissolve. Measure cokes, pineapple juice and water to bring total of liquid (including cherry juice) to 6 cups. Add liquid to gelatin and cool until partially set. Add pitted cherries, pineapple, cheese and nuts. Chill until firm.

Frances Rose, NG
Priscilla Rebekah Lodge, Cozad, Nebr.

TANGY CHERRY-COKE SALAD

1 1 lb. can Bing cherries, drained
1 No. 2 can crushed pineapple, drained
1 6-oz. pkg. cherry gelatin
2 sm. bottles Coca-Cola

Add water to juices to make 2 cups; heat and pour over gelatin. Cool, add cola and fruit and pour into 1 1/2-quart mold. Chill until set. Garnish with orange slices and cheese balls rolled in nuts. Yield: 8 servings.

Mrs. Raymond Gillming
American Legion Aux., Kearney, Nebr.

CRANBERRY SALAD

1 pkg. lemon gelatin
1 c. sugar
1 1/2 c. boiling water
1 c. celery, diced
1/2 lb. cranberries, ground
1/2 c. nuts, chopped

Dissolve gelatin and sugar in boiling water; cool. Add celery, cranberries and nuts. Refrigerate until firm. Yield: 8 servings.

Mrs. Kenneth W. Rieger, Pres.
EUB Church WSWS, Falls City, Nebr.

CRANBERRY SALAD

2 c. cranberries
1 1/2 c. water
1 c. sugar
1 pkg. cherry gelatin
1/2 c. crushed pineapple
1/2 c. nuts, chopped
1 apple, peeled and chopped

Simmer cranberries, water and sugar for 10 minutes. Remove from heat and stir in gelatin. Cool and add pineapple, nuts and apple. Refrigerate until set. Yield: 8 servings.

Mrs. A. C. Belisle, VP
Meth. WSCS, Miltonvale, Kans.

HOLIDAY CRANBERRY SALAD

1 pkg. lemon gelatin
2 (scant) c. hot water
2/3 c. sugar
1 c. miniature marshmallows
1 qt. cranberries, ground
1 c. nuts, chopped
3/4 c. whipped cream

Dissolve gelatin in water; add sugar and marshmallows. Cool until partially set. Add cranberries, nuts and whipped cream. Chill until firm. Yield: 12 servings.

Mrs. Jim Froebe, Pres.
Beta Sigma Phi, Zeta Gamma Chap.
Cherryvale, Kans.

CRANBERRY RING SALAD

2 c. cranberries, washed
1 1/2 c. cold water
1 c. sugar
1 T. unflavored gelatin
Salt
1/2 c. nuts, chopped
3/4 c. celery, diced
Lettuce leaves
Shrimp
Pineapple
Cottage cheese
Candied cherries

Add cranberries to water and cook until tender; add sugar and cook for 5 minutes. Soften gelatin in 1/2 cup cold water; dissolve in hot cranberries and add salt. Chill until firm. Unmold and place on lettuce leaves. Garnish with shrimp, pineapple rings, cottage cheese and candied cherries. Yield: 8 servings.

Mrs. Vernon Peterson, Sec.-Treas.
Bloomington PTA, Douglass, Kans.

CRYSTAL SALAD

1 pkg. lemon gelatin
1 1/4 c. hot water
1/2 c. pineapple juice
1/2 c. heavy cream, whipped
1/2 c. salad dressing
1/2 c. diced apples, unpeeled
1/2 c. pineapple, diced
1/2 c. celery, diced
6 marshmallows, finely chopped

Dissolve gelatin in hot water. Add pineapple juice. As it thickens, fold in whipped cream. Combine remaining ingredients and fold into gelatin mixture. Pour in mold. Chill until firm. Yield: 12 servings.

Mrs. Joe Wunder, Pres.
Blessed Sacroment Altar Soc., Bison, S. Dak.

MOLDED CUCUMBER SALAD

1 pkg. lime gelatin
1 c. hot water
1/2 c. mayonnaise
1 c. cabbage, chopped
1/2 c. cucumber, chopped
1 sm. onion, chopped
2 T. green pepper, chopped
1/2 t. celery seed

Dissolve gelatin in water. Cool until partially set. Whip gelatin with mayonnaise; fold in remaining ingredients. Cool until firm.

Mrs. Ross Miser, Pres.
EUB Church WSWS, Edmond, Kans.

CUT GLASS SALAD

1 pkg. cherry gelatin
1 pkg. lime gelatin
1 pkg. lemon gelatin
1 pkg. unflavored gelatin
3 c. boiling water
1 c. pineapple juice
1 pkg. dessert topping mix
1/4 c. sugar
1/2 c. pecans, chopped

Prepare cherry, lime and lemon gelatin in separated containers by adding 1 cup boiling water and 1/2 cup cold water to each. Cool until firm and cut into cubes. Sprinkle unflavored gelatin on 1/2 cup cold water; stir into hot pineapple juice. Cool until partially set; add dessert topping mix, sugar and pecans. Fold gelatin cubes into pineapple mixture. Cool. Yield: 15 servings.

Virginia Kelley, Pres.
Christian Church CWF, Hartford, Kans.

SALAD DELIGHT

2 boxes lemon gelatin
3 c. boiling water
1 c. pineapple juice and water
1 egg, beaten
1/2 c. sugar
1/2 t. salt
2 T. cornstarch
1 c. heavy cream, whipped
2 bananas, sliced
1 c. crushed pineapple, drained

Dissolve gelatin in boiling water; cool until partially set. Combine juice and water, egg, sugar, salt and cornstarch; cook until thickened. Cool. Fold whipped cream, fruit and cooked mixture into gelatin. Chill until firm. Yield: 8-10 servings.

Mrs. G. A. Boesiger, Pres.
Christian and Miss'y. Alliance
WMPF, Princeton, Nebr.

DELICIOUS SALAD

2 pkg. lemon gelatin
2 c. boiling water
2 c. 7-Up
1 c. miniature marshmallows
1 can crushed pineapple, drained
2 bananas, sliced

Combine all ingredients and cool until firm. Top with dressing.

DRESSING:
1 c. pineapple juice
3 T. flour
1 egg, beaten
1/2 c. sugar
2 T. butter
1 c. whipped cream
Chopped walnuts

Cook juice, flour, egg, sugar and butter together until thickened. Cool; fold in whipped cream. Pour over salad and garnish with walnuts. Yield: 12 servings.

Mrs. E. C. Lindeman, Pres.
Alpha Kappa Club, Oberlin, Kans.

DOUBLE TREAT BLACK CHERRY SALAD

1 pkg. black cherry gelatin
1 c. boiling water
1 1-lb. can dark, sweet cherries, drained
2 T. lemon juice
8 drops almond extract
1 c. heavy cream, whipped
1 banana, sliced
3/4 c. cherry syrup

Dissolve jello in water. Drain cherries and reserve syrup. Add lemon juice, almond extract and cherry syrup to gelatin. Chill until partially set. Divide gelatin into two bowls. Fold cream and cherries into one bowl of gelatin and pour into greased molds. Chill until almost firm. Fold banana into remaining gelatin and pour over cherry mixture. Chill, unmold and garnish with lettuce and cherries. Yield: 8 servings.

Mrs. Alice Boulanger, Chmn.
Bennett Co. HD Coun., Tuthill, S. Dak.

EMERALD SALAD

1 pkg. lime gelatin
3/4 c. hot water
3/4 c. cucumber, shredded
1 T. onion, grated
1 c. cottage cheese
1 c. mayonnaise
1/3 c. almonds, slivered

Dissolve gelatin in hot water. Add remaining ingredients. Chill. Yield: 6 servings.

Mrs. W. H. Fairbanks, Pres.
Meth. WSCS, Vermillion, S. Dak.

FOUR-CUP SALAD

1 box orange gelatin
3 c. boiling water
1 box lime gelatin
1 c. sm. marshmallows
1 c. cottage cheese
1 c. heavy cream, whipped
1 c. mayonnaise

Dissolve orange gelatin in 1 cup boiling water; add marshmallows and stir until partially dissolved. Stir in cottage cheese and mayonnaise; blend. Cool; fold in whipped cream. Dissolve lime gelatin in remaining water; pour half into ring mold. Chill until firm; add marshmallow-mayonnaise mixture. Chill until firm. Add remaining lime gelatin and chill.

Mrs. John C. Geerdes, Pres.
Saint Ann's Sod., Hoxie, Kans.

FROSTED SALAD

1 pkg. lemon gelatin
1 c. boiling water
2 bananas, sliced
1 sm. can diced pineapple,
1 pkg. miniature marshmallows
1/2 c. sugar
2 T. flour
1 egg, well beaten
1 T. butter
1 c. pineapple juice
1 c. heavy cream, whipped
1 t. lemon juice
1/2 t. vanilla

Dissolve gelatin in boiling water; add 1 cup cold water. Stir in bananas, pineapple and marshmallows; chill until firm. Cook sugar, flour, egg, butter and pineapple juice together until thickened. Cool. Whip cream with lemon juice and vanilla; fold into cooled egg mixture. Pour over firm gelatin. Cool. Yield: 12 servings.

Mrs.Herman N. Hall, Pres.
Friendly Neighbors Club, Bridgeport, Nebr.

FRUIT NECTAR SALAD

1 envelope unflavored gelatin
2 T. sugar
1/4 t. salt
1 12-oz. can apricot nectar
1/2 c. water
8 whole cloves
1 T. lemon juice
1 1/2 c. diced mixed fruits, drained

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Combine gelatin, sugar and salt; add nectar, water and cheese. Simmer 5 minutes. Remove from heat and strain to remove cloves. Add lemon juice and cool until partially thickened. Fold in fruits and chill until firm. Yield: 6-8 servings.

Virginia Joe Sipes, Pres.
Garden and Civic Club, Olathe, Kans.

FRUITY SNOW SALAD

1 envelope unflavored gelatin
2 T. lemon juice
1 3-oz. pkg. cream cheese
1/4 c. mayonnaise
1/2 c. nuts, chopped
1/2 c. sugar
1 c. heavy cream, whipped
Pineapple
Maraschino cherries
Endive
1 No. 2 1/2 can fruit cocktail, drained

Soften gelatin in lemon juice; dissolve over hot water. Soften cream cheese and blend in mayonnaise. Stir in gelatin, fruit cocktail and nuts. Gradually add sugar to whipped cream; fold into fruit mixture. Pour into 1 1/2-quart ring mold. Chill until firm. Unmold on ruffle of lettuce. Stand half slices of pineapple on edge around mold. Place Maraschino cherries between and in center of pineapple slices. Fill center of mold with curly endive. Yield: 8-10 servings.

Mrs. Kenneth Charlson, Pres.
City Federation of Women's Clubs
Minot, N. Dak.

GOOSEBERRY SALAD

1 pkg. lime gelatin
1 pkg. lemon gelatin
3 c. boiling water
1 No. 2 can gooseberries
2/3 c. sugar
1/2 c. pecans, chopped
1 c. cheese, grated
1 c. celery, minced

Dissolve lime and lemon gelatin in boiling water. Add gooseberries to sugar; heat to boiling. Cool. Combine gelatins and gooseberry mixture; add pecans, cheese and celery. Cool until firm. Yield: 16 servings.

Mrs. E. R. Brown, Pres.
PTA Coun., Hutchinson, Kans.

GOOSEBERRY SALAD

2 cans gooseberries, drained
1 c. sugar
2 3-oz. pkg. lime gelatin
1 c. banans, mashed
1/3 c. mayonnaise

Heat sugar and gooseberries until sugar dissolves. Add enough water to gooseberry syrup to make 2 cups; bring to a boil and pour over gelatin. Stir until dissolved; add 1 1/2 cups water. Cool until partially set; add berry mixture and bananas. Cool and top with mayonnaise. Yield: 12 servings.

Mrs. Bill Trotnic, Pres.
Jaycee Jaynes, Oswego, Kans.

GREEN MAGIC SALAD

1 pkg. lime gelatin
1 c. boiling water
1/2 lb. marshmallows
1 c. cold water
1/2 c. mayonnaise
1 sm. pkg. cream cheese
1 sm. can crushed pineapple
1 c. whipped cream

Dissolve gelatin thoroughly in boiling water. Melt marshmallows in hot mixture, placing it over medium heat for a few minutes. When marshmallows are melted, add cold water. Blend mayonnaise and cream cheese; add pineapple. Combine mayonnaise and gelatin mixtures. Chill until salad starts to set. Fold in whipped cream. Refrigerate until firm.

Mrs. Lucille Stutheit, State Pres.
Nebr. Fed. of BPW Clubs, Scottsbluff, Nebr.

LEMON GELATIN SALAD

2 pkg. lemon gelatin
2 c. boiling water
2 c. 7-Up
1 No. 2 can crushed pineapple
2 lge. bananas, sliced
1 pkg. miniature marshmallows

Dissolve gelatin in boiling water. Add 7-Up and stir. Add drained pineapple and bananas. Pour in large pan and top with marshmallows. Refrigerate to set.

TOPPING:
1/2 c. sugar
2 T. flour
1 egg
1 c. pineapple juice, with water
2 T. butter (opt.)
1/2-1 c. heavy cream, whipped

Mix sugar and flour. Add egg, pineapple juice and butter. Stir well. Cook over low heat to custard stage. Cool. Fold cream in custard. Spread over gelatin mixture. Serve on lettuce leaf and top with grated cheese. Yield: 15 servings.

Winifred T. Echelberger, Chmn.
Governor's Comm. on Status of Women
Pierre, S. Dak.
Mrs. Marvin Reinholz, Pres.
Gardena Meth. WSCS, Willow City, N. Dak.

LEMON-CHEESE SALAD

1 pkg. lemon gelatin
2 c. hot water
8-10 marshmallows, diced
1 sm. can crushed pineapple
1/2 pt. heavy cream, whipped
Sugar
1 c. American cheese, grated

Dissolve gelatin in hot water; add marshmallows and stir until dissolved. Add pineapple and chill. Garnish with sweetened, whipped cream and cheese. Yield: 9 servings.

Mrs. Wm. C. Clothier, Pres.
First Christian Church CWF
Pittsburg, Kans.

LEMON-FRUIT SALAD

1 pkg. lemon gelatin
1/2 c. boiling water
1 c. cream, whipped
2 T. salad dressing
1 sm. carton cottage cheese
1 c. Mandarin oranges, drained
1 can pineapple tidbits, drained
1/2 t. salt

Dissolve gelatin in hot water and cool. Mix cottage cheese into cream and salad dressing. Add fruit and salt. Fold into cooled gelatin. Refrigerate. Yield: 8 servings.

Verna J. Larson, Pres.
BPW Club, Valley City, N. Dak.

LIME DELIGHT

1 pkg. lime gelatin
3/4 c. boiling water
1 c. salad dressing
1 c. cottage cheese, drained
2 T. onion, grated
3/4 c. cucumber, grated
1/3 c. slivered almonds

Dissolve gelatin in boiling water; cool. Combine remaining ingredients and add to gelatin. Refrigerate until firm. Serve on lettuce with cold sliced chicken or meat. Yield: 10-12 servings.

Mrs. Ned Pettit, Pres.
Webster PTA, Winfield, Kans.

LIME-FRUIT SALAD

1/4 lb. marshmallows
1 c. milk
1 pkg. lime gelatin
2 3-oz. pkg. cream cheese
1 No. 2 can crushed pineapple and juice
1 c. whipping cream, whipped
2/3 c. mayonnaise

Melt marshmallows with milk; add gelatin and stir until dissolved. Stir in cream cheese until blended. Add pineapple and juice; cool until slightly thickened. Blend in whipped cream and mayonnaise. Chill until firm. Yield: 12 servings.

Mrs. Ralph Schroeder, Pres.
CWF, Elwood, Nebr.

LIME GELATIN SALAD

1 pkg. lime gelatin
1 3-oz. pkg. cream cheese
1/4 lb. marshmallows, cut up
2 c. boiling water
1 sm. can crushed pineapple
1 c. heavy cream, whipped

Combine gelatin, cheese and marshmallows with boiling water. Let stand until cool; add pineapple. After mixture has started to congeal add whipped cream. Mix well. Chill in refrigerator. Yield: 6-8 servings.

Mrs. Lyle Carter, Pres.
WMS, Trenton, Nebr.

LIME GELATIN-PEAR SALAD

1 pkg. lime gelatin
1 c. hot pear juice
1 lge. pkg. cream cheese
2 T. cream
1 can pears
1 c. heavy cream, whipped

Dissolve gelatin in pear juice. Mash cream cheese with cream and add to gelatin while hot. Cool until thick. Add mashed pears and whipped cream. Chill. Yield: 8 servings.

Mrs. Gustav Perve, Pres.
Meth. WSCS, Juanita, N. Dak.

ORANGE-PINEAPPLE SALAD

1 can Mandarin oranges, drained
1 med. can pineapple tidbits, drained
1/2 c. sugar
2 T. flour
2 egg yolks
1/2 pkg. orange gelatin
1/2 c. heavy cream, whipped
1/2 pkg. miniature marshmallows

Cook sugar, flour and egg yolks until thickened; add gelatin and stir until dissolved. Cool. Add whipped cream, oranges and pineapple. Cool until firm. Yield: 6 servings.

Mrs. Art Kolste, Past Pres.
Meth. WSCS, Almena, Kans.

MOLDED SALAD

1 pkg. lemon gelatin
1 c. boiling water
2 sm. pkg. cream cheese, softened
1 c. heavy cream, whipped
1/2 lb. marshmallows, diced
1/2 c. nuts, chopped
1 sm. can crushed pineapple, drained
1 pkg. cherry gelatin
1 c. boiling water

Dissolve lemon gelatin in boiling water; add enough water to pineapple juice to make 1 cup and add to gelatin. Cool until partially set. Whip cream cheese, add to gelatin and beat until thoroughly mixed. Cool and add whipped cream, marshmallows, nuts and pineapple. Pour into pan and chill until firm. dissolve cherry gelatin in boiling water; add 1 cup cold water. Pour over lemon mixture and cool. Yield: 9-12 servings.

Mrs. Alfred Dettmer, Pres.
EUB Church, WSWS, Manhattan, Kans.

ORANGE-GELATIN SALAD

2 pkg. orange gelatin
2 c. boiling water
1 c. pineapple and apricot juice
1 lge. can apricots, mashed
1 lge. can pineapple, diced
1 1/2 c. sm. marshmallows
1 c. pineapple and apricot juice
1/2 c. sugar
2 (heaping) T. flour
1 egg, beaten
2 T. butter
1 c. heavy cream, whipped
Grated cheese

Combine first 6 ingredients and pour into 9 x 12-inch pan. Chill until firm. Combine next 5 ingredients and cook until thickened. Cool and fold in whipped cream. Spread over firm gelatin. Top with cheese. Yield: 12 servings.

Agnes Stephen, Pres.
Meth. WSCS, Bogue, Kans.

MANDARIN ORANGE SALAD

2 pkg. orange gelatin
3 c. hot water
1 6-oz. can frozen orange juice
1 sm. can crushed pineapple, drained
1 can Mandarin oranges, drained
1 pkg. lemon pie filling
1 pkg. instant dessert topping mix
Grated cheese

Combine orange gelatin, water, frozen orange juice, pineapple and Mandarin oranges. Pour into 13 x 9-inch pan and let chill until partially set. Prepare pie filling and topping mix according to box directions; mix together. Spread over gelatin and top with cheese. Yield: 12 servings.

Mrs. Margaret Garris, Pres.
American War Mothers Chap., No 10
Sargent, Nebr.

ONION SALAD

1 box lime gelatin
1 c. hot water
2 T. celery, chopped
2 c. sm. curd cheese
2 T. carrots, chopped
2 T. green onions, chopped
2 T. pimentos, chopped
1/2 c. mayonnaise
1/2 c. whipped cream

Dissolve gelatin in hot water; add cheese, celery, carrots, onions and pimentos. Fold in mayonnaise and whipped cream. Chill for several hours. Yield: 10 servings.

Mrs. Walter Hukriede
Meth. WSCS, Langdon, Kans.

PINEAPPLE SALAD

1 pkg. lemon gelatin
2 c. boiling water
8 lge. marshmallows, diced
3 bananas, diced
1 c. crushed pineapple, drained
1 c. pineapple juice
2 T. cornstarch
1/2 c. sugar
1 egg yolk
Pinch of salt
2/3 c, whipping cream, whipped
Grated cheese

Dissolve gelatin in water and cool until partially congealed. Add marshmallows, bananas and pineapple. Pour into pan and cool until firm. Cook pineapple juice, cornstarch, salt, sugar and egg yolk until thickened. Cool; add whipped cream. Pour over gelatin. Top with grated cheese. Yield: 8 servings.

Ruby Freer, Vice-Chmn.
Jefferson Co. HD Coun., Winchester, Kans.

PINEAPPLE-CHEESE SALAD

1 No. 2 can crushed pineapple
1 pkg. lemon-flavored gelatin
2 3-oz. pkg. cream cheese
1 can pimento, finely chopped

(Continued on next page)

1/2 c. celery, chopped
1/2 c. nuts, chopped
1 c. heavy cream, whipped

Heat pineapple. Add gelatin and dissolve. Stir in softened cream cheese. Cool to a syrupy consistency; add pimento, celery and nuts. Fold in whipped cream. Chill in mold or bowl. Yield: 10 servings.

Mrs. Earl Ruden, Pres.
Meth. WSCS, Groton, S. Dak.

RASPBERRY SALAD

2 pkg. raspberry gelatin
2 1/2 c. boiling water
1 1/2 c. apple sauce, strained
Dash of salt
2 t. lemon juice
1 pkg. frozen raspberries, thawed
1/2 pkg. miniature marshmallows
1 sm. carton sour cream

Dissolve gelatin in water; chill until partially set. Add apple sauce, salt, lemon juice and raspberries. Chill until firm. Soak marshmallows in sour cream overnight; whip and spread over gelatin. Yield: 8 servings.

Mrs. Shirley Sandstedt, Pres.
Alpha Delta Kappa, Epsilon Chap.
Hastings, Nebr.

RED RASPBERRY MOLDED SALAD

2 boxes raspberry gelatin
2 c. boiling water
1 box frozen raspberries
3-oz. pkg. cream cheese
1/4 c. ground nuts

Dissolve gelatin in boiling water. Add frozen berries and stir until berries have thawed. Chill until it thickens. Make small cheese balls and roll them in the ground nuts. Arrange balls in bottom of mold. Pour gelatin over them and place mold in refrigerator to congeal. Yield: 10 servings.

Mrs. S. J. McMeen, Treas.
Meth. WSCS, Gregory, S. Dak.

RED TOP SALAD

1 c. crushed pineapple, drained
1 pkg. lemon gelatin
1 1/4 c. pineapple juice and water
16 lge. marshmallows
1 sm. pkg. cream cheese
1/4 c. mayonnaise
1/2 c. heavy cream, whipped

Bring liquid to boil and dissolve gelatin. Add marshmallows. Stir until melted. Combine cream cheese and mayonnaise. When gelatin is partially congealed add crushed pineapple, cheese-mayonnaise mixture and whipped cream. Mix well and put in flat dish. Let set until firm.

TOPPING:
1 pkg. strawberry gelatin
1 c. boiling water
1 can cranberry sauce

Dissolve gelatin in water. Add cranberry sauce and stir until melted. Cool. When partially congealed place on salad already set. Yield: 15 servings.

Mrs. Joe J. Nadrchal, Vice Chmn.
Colfax Co. Home Ext. Coun., Rogers, Nebr.

RIBBON SALAD

2 3-oz. pkg. lime gelatin
1 3-oz. pkg. lemon gelatin
1/2 c. miniature marshmallows
1 c. pineapple juice
1 8-oz. pkg. cream cheese
1 can crushed pineapple
1 c. heavy cream
1 c. mayonnaise
2 3-oz. pkg. cherry gelatin

Dissolve lime gelatin in 2 cups hot water, add 2 cups cold water; pour in pan and chill until partly set. Dissolve lemon jello in 1 cup hot water in double boiler, add marshmallows, stir until melted. Add 1 cup drained pineapple juice and cream cheese; beat well and stir in pineapple. Cool slightly and fold in whipped cream and mayonnaise. Chill until thickened and pour over lime mold. Dissolve cherry gelatin in 2 cups hot water, add 2 cups cold water, chill until syrupy. Pour over pineapple layer, chill until firm. Use a 15 x 10-inch pan. This is good served on lettuce leaves. Yield: 24 servings.

Mrs. Walter Nagel, Pres.
EUB Church WSWS, Lehr, N. Dak.

RHUBARB SALAD

3 c. fresh rhubarb, diced
1/2 c. sugar
1/4 t. salt
1 6-oz. pkg. strawberry gelatin
2 c. cold water
2 c. celery, diced
1/4 c. lemon juice

Simmer rhubarb, sugar and salt until tender; remove from heat. Add gelatin and stir until dissolved. Add remaining ingredients and chill until thickened. Spoon into molds. Yield: 8 servings.

Mrs. Clyde Baugh, Pres.
CWF, Kingman, Kans.

RHUBARB SALAD

3 c. rhubarb, chopped
1 c. water
1 pkg. strawberry gelatin
1 1/2 c. sugar
1 c. celery, chopped
1 c. nuts, chopped

Cook rhubarb and water for 5 minutes. Add gelatin and sugar; cool until partially congealed. Add celery and nuts. Cool until firm. Yield: 8 servings.

Mrs. Wanetta Emel, Pres.
Lionettes, Winona, Kans.

7-UP SALAD

1 pkg. lime gelatin
1 pkg. lemon gelatin
2 c. boiling water
2 c. 7-Up
3 mashed bananas
1 sm. can crushed pineapple, drained
1 c. miniature marshmallows

Dissolve gelatin in boiling water and add 7-Up. When cool, add bananas, pineapple and marshmallows. Let set.

TOPPING:
1 egg, beaten
2 T. flour
1/2 c. sugar
1 c. 7-Up
1 pkg. dessert topping mix
Nuts, chopped

Cook egg, flour, sugar and 7-Up until thick and cool. Fold in dessert topping mix. Pour over salad and sprinkle on nuts. Chill until ready to serve. Yield: 10-12 servings.

Mrs. Orville Meyer, Pres.
Luth. LWML, Grandin, N. Dak.

SPRING SALAD

1 pkg. lime gelatin
1 c. boiling water
1/2 c. green pepper, chopped
1/2 c. celery, diced
3 T. onion, chopped
1 c. cottage cheese
1/2 c. mayonnaise

Dissolve gelatin in water and chill until partially set. Add remaining ingredients and stir until blended. Chill until firm. Serve on lettuce leaf. Yield: 6 servings.

Mrs. M. U. Burton, Pres.
Sorsis, Falls City, Nebr.

SEVEN-UP SALAD

2 boxes lemon gelatin
2 c. boiling water
2 c. 7-Up
1 c. crushed pineapple, drained
1/2 c. sugar
2 T. flour
1 c. pineapple juice and water
1 egg, beaten
1 c. whipped cream
1/2 c. cheese, grated

Dissolve gelatin in water; add 7-Up and chill until partially set. Add pineapple and pour into 12 x 8 x 2-inch pan and chill until firm. Combine sugar, flour, pineapple juice, water and egg. Cook until thickened. Cool and fold in whipped cream. Pour on top of gelatin. Chill and garnish with grated cheese. Yield: 12 servings.

Mrs. Arvenne Jameson, Pres.
EUB Church WSWS, Amherst, Nebr.

STRAWBERRY SALAD

2 boxes strawberry gelatin
1 c. boiling water
2 pkg. frozen strawberries, drained
1 med. can crushed pineapple, drained
2 1/2 c. pineapple and strawberry juice
1 pkg. dessert topping mix
1 3-oz. pkg. cream cheese, softened
1/2 c. nuts, chopped

Dissolve gelatin in boiling water; add pineapple and strawberry juice. Stir in strawberries and pineapple; chill until firm. Prepare dessert topping mix according to directions on the package; blend in cream cheese. Spread over firm gelatin and top with nuts. Chill 3 hours before serving. Yield: 12 servings.

Mrs. Lavern Bauer, Pres.
Rushcreek WWB, Lodge Pole, Nebr.

SUNNY-SIDE SALAD

1 box lemon gelatin
2 c. boiling water
Miniature marshmallows
1 can fruit cocktail
1/2 c. heavy cream, whipped
Mayonnaise
1/2 lb. American cheese, shredded

(Continued on next page)

Dissolve gelatin in boiling water; add fruit cocktail and enough marshmallows to cover top. Cool until firm; spread whipped cream and mayonnaise over top of salad and garnish with cheese. Yield: 6 servings.

Mrs. E. F. Scheuerman, Pres.
Meth. WSCS, Bison, Kans.

TASTY SALAD

1 pkg. lemon gelatin
2 c. hot water
1 carton cottage cheese
1 c. salad dressing
1 c. celery, diced
1/4 c. green pepper, diced
1 T. onion, grated

Dissolve gelatin in water. Cool slightly. Add remaining ingredients, mix, pour into mold and chill. Yield: 8 servings.

Mrs. Marvin Bergstrom, Chmn.
Covenant Women, Courtland, Kans.

THREE-LAYER SALAD

1 pkg. lemon gelatin
2 c. boiling water
3/4 c. pineapple, drained
2 lge. bananas, sliced
1 c. miniature marshmallows
1 c. whipped cream
Grated cheese

Dissolve gelatin in water; pour into 9 x 9-inch pan and cool until partially set. Add bananas, pineapple and marshmallows. Mix whipped cream with cooled dressing and pour over gelatin. Sprinkle with cheese and chill.

DRESSING:
1 c. pineapple juice
1/2 c. sugar
2 T. butter
2 T. flour
1 egg, beaten

Combine all ingredients and cook until thickened. Cool and mix with whipped cream. Yield: 12 servings.

Mrs. Ruth Jackson, Pres.
American War Mothers, Maxwell, Nebr.

TWO-LAYER SALAD

1 pkg. lemon gelatin
2 c. water
2 bananas, sliced
1/2 c. miniature marshmallows
1 sm. can crushed pineapple, drained

Dissolve gelatin in hot water. Cool until partially congealed. Add bananas, marshmallows and pineapple.

DRESSING:
1 c. water and pineapple juice
1/2 c. sugar
2 T. flour
1 egg, beaten
1 T. butter
1 c. whipped cream
Grated cheese

Add enough water to pineapple juice to make 1 cup. Add sugar, flour, egg and butter. Cook until mixture coats a spoon. Cool; fold in whipped cream and pour over salad. Top with grated cheese. Yield: 9 servings.

Mildred McGregor, WM
OES, Linn, Kans.

TOMATO ASPIC

1 pkg. lemon gelatin
1 c. boiling water
1 c. tomato juice
24 stuffed olives, sliced
1/2 c. celery, diced
1 T. onion, minced

Dissolve gelatin in water; add tomato juice and stir. Add remaining ingredients and chill until firm. Cut into squares and serve on lettuce. Yield: 6-8 servings.

Mrs. James R. Sheridan, Pres.
Epsilon Sigma Alpha, Beta Phi Chap.
Manhattan, Kans.

JELLIED TOMATO-VEGETABLE SALAD

1 envelope lemon gelatin
1/2 c. boiling water
1 No. 303 can stewed tomatoes
1 sm. onion, chopped
1/2 c. green pepper, diced
2 T. vinegar
1/2 t. salt

Dissolve gelatin in boiling water; add tomatoes. Chill until partially thickened. Fold in remaining ingredients and pour into an 8 x 8 x 2-inch pan. Chill until firm. Yield: 6 servings.

Nancy Jo Kent
Ford Co. Home Ec. Agent, Dodge City, Kans.

TOMATO SALAD

1 sm. can tomato soup
1 can water
2 pkg. lemon gelatin
2 3-oz. pkg. cream cheese
1 c. salad dressing
1 c. celery, diced
2 T. green pepper, diced
1 t. onion, minced
1/2 c. walnuts, chopped

Heat soup and water; stir in gelatin, cream cheese and salad dressing. Heat until dissolved. Chill; add celery, green pepper, onion and walnuts. Yield: 8 servings.

Margaret Geraghty, Pres.
PEO Chap. B.D., Manhattan, Kans.

UNDER-THE-SEA SALAD

1 pkg. lime gelatin
1 1/2 c. boiling water
1/2 c. pear juice
1/4 t. salt
1 T. vinegar
2 pkg. cream cheese, softened
1/2 t. ginger
1 can diced pears, drained

Dissolve gelatin in water; add pear juice, salt and vinegar. Pour half of gelatin into molds; chill until firm. Chill remaining gelatin until partially set. Whip cheese and ginger. Fold cheese mixture and pears into partially set gelatin. Pour over firm gelatin. Chill. Yield: 10 servings.

Mrs. Viola James, Pres.
American Legion Aux., Menlo, Kans.

YUM-YUM SALAD

1 pkg. lemon gelatin
2 c. hot water
1/2 c. sugar
Pinch of salt
1 c. cheese, grated
1 sm. can pineapple
1 c. cream, whipped
4 red Maraschino cherries, chopped
4 green Maraschino cherries, chopped

Dissolve gelatin, sugar and salt in hot water and allow to cool. Add remaining ingredients and refrigerate to set. Serve on lettuce leaves. Yield: 8 servings.

Grace Jordal, NG
Rebekah Lodge, Hot Springs, S. Dak.

YUM-YUM SALAD

1 c. cold water
1 pkg. lemon gelatin
1 c. crushed pineapple
1 c. sugar
1 c. American cheese, grated
1 c. nuts, chopped
1 c. whipped cream

Stir cold water with gelatin. Cook pineapple and sugar until syrup spins a thread. Combine gelatin and pineapple mixture; cool until partially set. Add grated cheese, nuts and whipped cream. Cool until firm. Yield: 8 servings.

Mrs. Clarence Ziegler, Pres.
Fairview Ext. Club, Dalton, Nebr.

Meat, Poultry and Seafood

ROAST MEAT SALAD

1 head lettuce
2 c. lean cold cooked meat, diced
1 c. boiled potato, diced
1 onion, chopped
1/2 c. celery, diced
2 hard-cooked eggs, sliced
2 tomatoes, quartered
2 sweet pickles, chopped
1 green pepper, cut in strips
Salt
2/3 c. mayonnaise
1/2 T. catsup
1/8 t. pepper
2 t. mustard

Line salad bowl with lettuce leaves. In salad bowl arrange piles of meat, potato mixed with onion, celery and hard-cooked eggs mixed with pickles. Separate piles with strips of green pepper and garnish with tomatoes. Sprinkle with salt and top with mayonnaise mixed with catsup, mustard and pepper. Chill. Yield: 6 servings.

Mrs. Richard Grudzinski
Beta Sigma Phi, Gamma Gamma Chap.
Grand Island, Nebr.

CHICKEN SALAD

1 c. toasted almond, slivered
Butter
3/4 c. cream-style salad dressing
1/4 c. cream
1 t. lemon juice
2 c. cooked chicken, diced
2 c. whole green grapes
1 c. celery, diced
1/4 t. salt

(Continued on next page)

Roast almonds in butter for 20 minutes. Thin salad dressing with cream; add lemon juice. Combine all ingredients. Toss lightly and chill.

Mrs. Edward A. Soderstrom, Sec.
Harvey Centre Meth. WSCS, Langdon, N. Dak.

CHICKEN SHOESTRING SALAD

8 c. cubed chicken, cooked
2 c. celery, finely chopped
4 T. onion, minced
2 c. carrots, shredded
1/4 to 1/2 c. green pepper, diced
2 c. heavy cream, whipped
2 c. salad dressing
3-4 cans shoestring potatoes

Mix ingredients together. Before serving add 3 or 4 cans shoestring potatoes. NOTE: Tuna may be used in place of chicken. Yield: 12-15 servings.

Mrs. Willard Van Wechel, Pres.
Mayville Pioneer Daughters Club
Mayville, N. Dak.

TURKEY GELATIN SALAD

9 T. unflavored gelatin
2 c. cold water
9 c. turkey stock
1/2 c. onion, chopped
3 c. celery, diced
1/4 t. pepper
1 t. paprika
1/2 c. lemon juice
8 c. turkey, diced
1/2 c. pimento, diced

Dissolve gelatin in cold water. Combine turkey stock, onion and seasonings. Boil and add gelatin and lemon juice. Chill until syrupy. Stir in remaining ingredients. Pour into pan. Chill until firm. Cut in squares, serve with sour cream dressing.

DRESSING:
2 c. mayonnaise
1 c. sour cream
2 T. horseradish
2 t. dry mustard
1 t. Worcestershire sauce

Blend well and chill. Yield: 15 servings.

Mrs. Velma M. Sandstrom, Sec.
OES, Faith, S. Dak.

MOCK LOBSTER AND CELERY SALAD

1 lb. fillet of haddock
1 rib of celery
2 1/2 t. salt
1 c. boiling water
2 T. fresh lemon juice
1 1/2 c. celery, diced
1/4 c. green pepper, chopped
1/8 t. ground black pepper
1/2 t. crumbled whole thyme leaves
1/4 c. mayonnaise
Head lettuce
Fresh parsley for garnish
Paprika for garnish
Radish roses for garnish

Tie fish in a cheesecloth bag and place in the boiling water with 1 teaspoon of salt and celery. Cook 10 to 15 minutes or until fish is flaky. Remove from water. Sprinkle fish with lemon juice and chill. Flake fish and toss lightly with diced celery, green pepper, ground black pepper, thyme, mayonnaise and remaining salt. Serve on lettuce. Garnish with fresh parsley, radish roses and paprika. Yield: 6 servings.

(Photograph for this recipe on page 19)

SHRIMP SALAD

Salad dressing
1 pkg. sm. ring macaroni, cooked
1 can sm. shrimp
1 can sm. peas
1 c. celery, cut up
1/2 jar stuffed olives, sliced
3 hard-cooked eggs, chopped
Onion, chopped

Mix with salad dressing and cream. Add seasoning to taste. Chill.

Mrs. James Combs
Clio Club, Enderlin, N. Dak.

SHRIMP SALAD

1 box lemon gelatin
1 c. boiling water
1/2 c. mayonnaise
1 jar pimento cheese
1 T. sugar
1/2 onion, minced
2 T. green pepper, minced
1 c. celery, chopped
1 c. shrimp, chopped
1/2 c. whipping cream, whipped
3 hard-cooked eggs, chopped

Dissolve gelatin in water; cool until partially set. Combine remaining ingredients and add to gelatin. Chill. Yield: 8 servings.

Mrs. Duane Gesland, Pres.
Newcomers Club, Norfolk, Nebr.

SHRIMP SALAD

1 pkg. lime gelatin
1 pkg. lemon gelatin
2 c. hot water
1 c. cold water
2 T. vinegar
1 c. mayonnaise
1 c. shrimp
1 c. celery, diced
2 t. onion, grated
Dash of salt

Dissolve gelatin in hot water. Add cold water. Beat vinegar, mayonnaise and salt. Chill for 10-15 minutes. Beat until fluffy. Fold in remaining ingredients. Pour into mold. Yield: 12 servings.

Josie Mammel, Pres.
Altar Soc., Edgeley, N. Dak.

SHRIMP-CHEESE SALAD

1 pkg. lemon gelatin
1 c. boiling water
1 t. onion, grated
1/2 c. mayonnaise
1/2 c. heavy cream
1/2 lb. pimento cheese, cubed
1 T. green pepper, chopped
3 c. celery, diced
1 c. walnuts, chopped
1 5-oz. can shrimp, chopped
3 hard-cooked eggs, chopped

Dissolve gelatin in boiling water; add onion and cool until partially set. Mix mayonnaise and cream; beat into gelatin. Toss remaining ingredients together and fold into gelatin. Pour into mold and chill. Yield: 10 servings.

Mrs. Clarence Hengen, Treas.
Valley View Ext. Club, N. Platte, Nebr.

SHRIMP-MACARONI SALAD

1/2 t. salt
1/4 t. paprika
1 c. mayonnaise
1/4 c. French dressing
1 1/2 c. macaroni, cooked
1 c. celery, chopped
1 med. onion, chopped
1/4 c. green pepper, chopped
1/4 c. piemnto, chopped
1 7-oz. can shrimp
2 hard-cooked eggs, chopped

Stir together salt, paprika, mayonnaise and French dressing. Combine remaining ingredients. Serve in a crisp lettuce cup for individual servings. Yield: 6 servings.

Mrs. John Ramage, Treas.
Mrs. Jaycees, Langdon, N. Dak.

TUNA SALAD

1 pkg. macaroni rings
3 hard-cooked eggs, chopped
1 c. celery, diced
2 T. onion, finely chopped
2 T. olives
1 can tuna fish
Salt and pepper to taste
Pimento
Carrots
Cucumbers
Salad dressing

Boil macaroni in salted water until tender. Drain and cool. Add eggs, celery, onion, olives, tuna, seasonings, pimento, carrots and cucumbers to taste. Add salad dressing and mix. Serve on lettuce leaf. Yield: 6 servings.

Mrs. Walter Clark, Pres.
Women's Study Club, Turtle Lake, N. Dak.

MACARONI SALAD

2 c. uncooked shell macaroni
1 c. Tokay grapes
1 c. celery, diced
1 sm. onion, finely chopped
1 6 1/2-oz. can chunk tuna
1/2 c. mayonnaise
3 T. sugar

Cook macaroni in salted water until tender. Rinse and cool. Cut grapes in half and remove seeds. Add grapes, celery, onion and tuna to macaroni. Mix mayonnaise and sugar and pour over macaroni. Mix well. NOTE: Fruit cocktail, drained, may be substituted for grapes. Yield: 10-12 servings.

Mrs. Albert Weber, Pres.
Annunciation Altar Soc., Strandburg, S. Dak.

TUNA-VEGETABLE SALAD

1 c. carrots, grated
1 c. celery, diced
2 T. onion, grated
1/2 c. salad dressing
1 can white tuna
1 c. canned shoestring potatoes

Mix ingredients. Add potatoes before serving. Yield: 6 servings.

Mrs. Belle Chamberlin
Meth. WSCS, Flandreau, S. Dak.

Vegetable

BEAN SALAD

1 No. 303 can green beans
1 No. 303 can wax beans
1 No. 303 can kidney beans
1 onion, sliced
3/4 c. sugar
2/3 c. vinegar
3/4 c. salad oil
1 t. salt
1/2 t. pepper

Toss beans and onions in bowl. Combine remaining ingredients and pour over beans. Let stand 24 hours. Yield: 12 servings.

Mrs. C. B. Davis, Jr. Pres.
Meth. WSCS, Lyons, Kans.

BEAN SALAD

1 can green beans
1 can wax beans
1 can red kidney beans
1/2 c. sugar
1/2 c. salad oil
1/2 green pepper, diced
1 T. onion, diced
1/2 c. vinegar
1 t. salt
1 t. pepper

Drain beans. Combine all ingredients and let stand 24 hours in refrigerator. Stir occasionally. NOTE: This salad will keep several weeks. Yield: 10 servings.

Mrs. L. F. Glaser, Pres.
CWF, Hutchinson, Kans.

GREEN BEAN SALAD

2 cans whole green beans
1 onion, diced
Salt
1/2 c. cider vinegar
1 c. sugar
1 t. pickle juice

Sprinkle onion and salt over beans. Boil vinegar and sugar until sugar is dissolved; pour over beans. Add pickle juice and refrigerate over night. Drain well before serving. Yield: 8 servings.

Mrs. J. T. Neagle, Pres.
EUB Church WSWS, Wichita, Kans.

GREEN BEAN SALAD

2 cans French-cut green beans, drained
1 can peas, drained
1 med. onion, chopped
1 green bell pepper, minced
1 c. celery, chopped
1 2-oz. jar pimento, chopped
1 c. vinegar
1/2 c. salad oil
1-2 c. water
Salt and pepper

Toss beans, peas, onion, pepper, celery and pimento to mix. Combine vinegar, oil, water and seasoning. Pour over salad and refrigerate for several hours. Yield: 12 servings.

Mrs. Clyde R. Gehlbach, Pres.
EUB Church WSCS, Independence, Kans.

MARINATED SALAD

1 can French-style green beans, drained
1 can mixed vegetables, drained
1 sm. can pimento, drained and chopped
4 stalks celery, diced
1 sm. onion, minced
1 clove garlic

DRESSING:
1 1/2 c. sugar
1 c. vinegar
1/2 c. salad oil

Combine vegetables. Mix dressing and pour over vegetables. Let stand over night. Drain off liquid before serving.

Mrs. Harold Wolff, Pres.
Homemakers Club, Kulm, N. Dak.

MEXICALLI BEAN SALAD

1 No. 2 can green beans
1 No. 2 can wax beans
1 No. 2 can kidney beans
1/2 c. green pepper, sliced
1 c. onion rings, thinly sliced
1 c. celery, coarsely sliced
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 t. salt
1 t. pepper

Drain beans well. Add green pepper, onion rings and celery. Combine remaining ingredients and pour oil mixture over salad and mix lightly. Refrigerate over night. Yield: 6 servings.

Mrs. Fred Christensen, Pres.
PEO, Sturgis, S. Dak.

GARDEN SALAD

1/2 med. head lettuce, shredded
3 med. tomatoes, cut up
1 med. cucumber, cut up.
1/2 c. celery, chopped
1/2 c. onion, chopped

Toss together.

DRESSING:
4 T. mayonnaise
1 T. mustard
1 T. vinegar
1 T. sugar
1/2 c. cream
1 sm. can shoestring potaotes

Mix all ingredients except potatoes. Combine vegetables and mix with dressing. Put in refrigerator for 1 hour. Just before serving mix in shoestring potatoes. Yield: 6 servings.

Mrs. Tom Fields, Cmdr.
Disabled Amer. Vet. Aux., Bismarck, N. Dak.

MACARONI SALAD

2 egg yolks, beaten
Dash of salt
1/2 c. sugar
1 T. flour
1 c. pineapple juice
1/2 c. cream, whipped
1 box alphabet macaroni, cooked
1 sm. can crushed pineapple
2 oranges, sliced
1/2 lb. marshmallows

Add sugar, salt and flour to egg yolks. Mix. Add juice and equal amount of water. Boil until thick. Cool and add whipped cream. Pour over combined macaroni, pineapple, oranges and marshmallows. Chill and serve. Yield: 10 servings.

Mrs. Stanley Kotaska, Pres.
St. Joseph's Altar Soc., Lankin, N. Dak.

MACARONI SALAD

1 10-oz. pkg. shell macaroni
4 hard-cooked eggs
1/2 c. mayonnaise
2 T. mustard
1 1/2 T. vinegar
2 T. sugar
1/2 c. tomatoes, chopped
1/4 c. green pepper, chopped
1/4 c. onion, chopped
Salt
Paprika

Mix ingredients. Sprinkle with paprika and chill. Yield: 8 servings.

Mrs. Shirley Busch, Pres.
Grace Guild, Wichita, Kans.

POTATO SALAD

6 med. potatoes, boiled in jackets
1/3 c. vinegar
2 t. salt
4 eggs, hard-cooked
Cucumber
Sweet pickles
1 sm. onion
1/2 c. sour cream
1/2 c. mayonnaise
Pepper
Paprika

As soon as potatoes have cooled sufficiently to handle, peel and dice half of them into a shallow mixing bowl. Sprinkle with half of the salt and vinegar. Top with a layer of the remaining potatoes, vinegar and salt. Allow to cool without stirring. Dice eggs, onion, cucumber and pickles over potatoes. Blend sour cream and mayonnaise. Stir into potatoes gently. Add pepper and paprika to taste. NOTE: Very dry potatoes may require more sour cream and mayonnaise. Amounts of ingredients may be varied according to taste.

Mrs. R. B. Runquist. State Pres.
Nebraska Med. Assn. Aux., Columbus, Nebr.

SOUR CREAM-POTATO SALAD

7 med. potatoes, cooked in jackets,
  peeled and sliced
1/3 c. clear French dressing
3/4 c. celery, sliced
1/3 c. green onions and tops,
  sliced
4 eggs, hard-cooked
1 c. mayonnaise
1/2 c. dairy sour cream
1 1/2 t. prepared horseradish
  mustard
Salt
Celery seed
1/3 c. cucumber, peeled
  and diced

Pour salad dressing over warm potatoes; chill 2 hours. Add celery, onions and chopped egg whites. Sieve yolks and reserve half for garnish. Combine remaining yolks, mayonnaise, sour cream, mustard, salt and celery seed. Fold into salad. Chill 2 hours. Add cucumber and garnish with egg yolk. Yield: 12 servings.

Mrs. George A. Smith, Pres.
PEO, Coffeyville, Kans.

KRAUT SALAD

1 No. 2 1/2 can sauerkraut, drained
1 c. onions, chopped
1 c. green pepper, chopped

(Continued on next page)

1 c. celery, chopped
1 1/3 c. sugar
1/3 c. vinegar

Cut sauerkraut; add onions, celery and peppers and mix well. Combine sugar and vinegar and boil for 5 minutes. Pour over kraut mixture and mix. Refrigerate for 6-8 hours.

Mrs. Lee Bolton, Pres.
Twilight Garden Club, Smith Center, Kans.

KRAUT SALAD

1 lge. can kraut, washed and drained
1/2 c. green pepper, chopped
1/2 c. celery, chopped
1/2 c. onion, chopped
1 c. sugar
4 T. vinegar

Combine all ingredients and refrigerate 24 hours. Yield: 6-8 servings.

Mrs. Robert Lewallen
Farmerettes HDU, Winona, Kans.

SAUERKRAUT SALAD

1 lge. can sauerkraut, washed and drained
1/2 c. onion, chopped
1/2 c. green peppers, chopped
1/2 c. celery, chopped
1 c. sugar
4 T. vinegar
Red pimento
Nutmeg

Combine sauerkraut, onions, green pepper and celery. Mix well; add sugar and vinegar. Let set 4 hours. Garnish with red pimento and nutmeg. Yield: 7 servings.

Mrs. Joe Brumbaugh, Ministers Wife
Christian Church Dorcas Club
Plainville, Kans.

SAUERKRAUT SALAD

1/2 can sauerkraut
1 c. sugar
1 carrot, grated
1 onion, finely chopped

Rinse, drain and cut sauerkraut. Add sugar, carrot and onion. Cover and chill. Yield: 6 servings.

Mrs. Irvin W. Ehwers, Pres.
Goal Gainers Ext. Club, Sidney, Nebr.

SLAW

1 med. head cabbage, chopped
2 med. onions, chopped
1 c. vinegar
1 1/2 t. salt
1 t. celery seed
1 T. mustard
1 c. salad oil

Alternate layers of cabbage and onion in container with a tight lid. Combine remaining ingredients, except oil. Bring to a boil; add oil. Boil again. Pour over cabbage and onion mixture. Cover tightly. Refrigerate 24 hours before serving. Yield: 6-8 servings.

Mrs. Glenn G. Robbins
OES, Past Matrons Club, Larned, Kans.

CABBAGE SLAW

4 c. cabbage, grated
1 sm. onion, chopped
1/2 green pepper, chopped
1/2 c. pimento, diced
1/2 c. carrots, shredded
1 c. salad oil
1 c. sugar
1/2 c. water
1 c. vinegar
1/2 t. salt

Toss vegetables together. Combine remaining ingredients, shake well and pour over vegetables. Chill 24 hours before serving.

Mrs. Mike O'Hara, Pres.
Delta Kappa Gamma, North Bend, Nebr.

CABBAGE SALAD

3/4 c. white vinegar
2/3 c. salad oil
1/2 c. sugar
1 T. salt
1 T. honey
1 head cabbage, shredded fine
1-2 sm. onions, chopped
1 sm. green pepper, chopped

Mix vinegar, oil, sugar, salt and honey together. Pour over cabbage, onion and green pepper. Put in refrigerator; do not stir until ready to serve. NOTE: This salad will keep for a week. Yield: 12 servings.

Mrs. Don Joyce, State Pres.
Rural Letter Carriers Aux.
Rockham, S. Dak.

CABBAGE SALAD

3 lb. cabbage, shredded
1 lge. onion, chopped
1 lge. green pepper, chopped
1 c. sugar

Mix together.

DRESSING:
1 c. salad oil
1 c. vinegar
3 T. sugar
1 t. salt
2 t. celery seed

Combine all ingredients, boil and pour over cabbage mixture. Refrigerate. Yield: 15-20 servings.

Mrs. Earl Abshier, SE Dist. Dir.
Kansas Asso. Garden Clubs, Chetopa, Kan.

CABBAGE SALAD

1 head cabbage
1 c. boiling water
1 T. salt

Shred cabbage. Dissolve salt in water and pour over cabbage. Let stand 1 hour.

DRESSING:
1/4 c. water
1 scant c. sugar
3/4 c. white vinegar
1 t. celery seed
1 t. mustard seed
Red peppers

Pour dressing over well-drained, shredded cabbage. Toss well. Color with red peppers. Store in refrigerator in covered plastic containers. NOTE: Will keep two or three weeks in refrigerator. Yield: 25 servings.

Mrs. Robert Knickrehm, Pres.
Brown Co. HDC, Verdon, S. Dak.

COLE SLAW

1/2 head cabbage
1/2 c. sugar
1/2 c. vinegar
1/4 c. salad oil
1 t. salt
1/4 t. garlic salt
4-5 drops Tabasco sauce (opt.)
Onion, minced to taste

Mix all ingredients. NOTE: Will keep well for as long as a week if kept in covered container in refrigerator. If desired green peppers, cucumbers or carrots may be added.

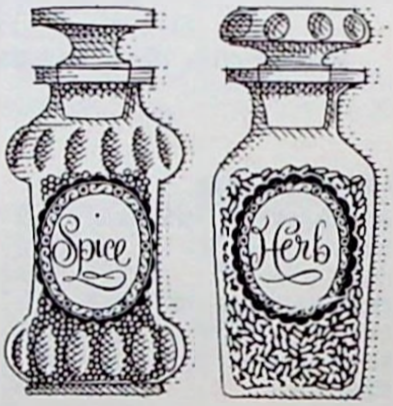
Mrs. Art Tallackson, Jr. Pres.
Walsh Co. Homemakers Coun.
Grafton, N. Dak.

COLE SLAW FOR A CROWD

1 lge. head cabbage, shredded
1 lge. green pepper, chopped
1 lge. onion, chopped
1 lge. carrot, shredded
1 can pimento
1 1/2 c. sugar
1/2 c. vinegar
2 t. salt
2 t. mustard seed

Toss vegetables together. Mix dressing ingredients together. Pour over vegetables and toss well. Let set at least 6 hours before serving. Yield: 12-20 servings.

Mrs. Melvin Hoyt, Pres.
Lincoln Co. Med. Aux., North Platte, Nebr.



GERMAN SLAW

10 c. cabbage, shredded
1 onion, grated
1 c. sugar
3/4 c. salad oil
3/4 c. vinegar
1 t. dry mustard
1 T. salt
1 t. celery seed

Alternate layers of cabbage and onions in crock. Bring sugar, oil, vinegar, mustard, salt and celery seed to boiling point; pour hot mixture over cabbage. Do not toss. Cover tightly and let stand at least 4 hours. Keeps in refrigerator for at least a week, if tightly covered.

Beatrice King, Pres.
Pilot Club, Manhattan, Kans.

KOSHER SLAW

1 lge. head cabbage, shredded
2 lge. onions, sliced
7/8 c. granulated sugar
1 c. white vinegar
1 T. sugar
1 t. salt
1 t. powdered mustard
1 t. celery seed
1 c. salad oil

Alternate layers of cabbage and onion rings; pour 7/8 cup sugar over top. Heat white vinegar, 1 tablespoon sugar, salt, mustard, celery seed and salad oil to boiling point; pour over cabbage mixture. Cover and refrigerate for 3 hours. When cool pour mixture into another bowl. Serve. Yield: 8-10 servings.

Barbara Covalt, Counselor
BPW Club, Liberal, Kans.

INDIAN COLESLAW

1/4 c. mayonnaise
1/4 c. dairy sour cream
3/4 t. salt
Dash of pepper
4 c. cabbage, shredded
1 8-oz. can whole kernel corn, drained
1/4 c. green pepper, chopped
1/4 c. pimento, chopped

Combine mayonnaise, sour cream, salt and pepper. Pour over combined vegetables and toss lightly. Yield: 6-8 servings.

Mary J. Delich, Pres.
NSA, Wyandot Chap., Bethel, Kans.

24-HOUR VEGETABLE SALAD

32 lb. cabbage
16 green peppers
4 bunches carrots
8 lge. onions

Grind all vegetables; place in colander to drain.

DRESSING:
1 pkg. unflavored gelatin
1 c. water
1 gal. vinegar
5 lb. sugar
3 boxes celery seed
4 T. salt
4 T. pepper
2 qt. salad oil

Sprinkle gelatin over water. Heat vinegar, sugar, celery seed, salt and pepper; add gelatin and cool until slightly thickened. Add salad oil; pour over vegetables. Mix and refrigerate for 24 hours. Yield: 200 servings.

Ella Schell, Past Pres.
Women of the Moose, Marysville, Kans.

Salad Dressings

COOKED SALAD DRESSING

1/4 c. butter, melted
1 t. salt
1/4 c. sugar
1 T. (heaping) flour
1 t. (heaping) mustard
1 c. vinegar
3 c. water
4 eggs, beaten

Combine all ingredients and cook until thickened. Stir constantly. Yield: 1 quart.

Myra Nixon, Past NG
Rebekah Lodge Olive Branch
Manhattan, Kans.

FRENCH DRESSING

1 c. salad oil
1 1/2 t. salt
2 t. paprika
1/2 c. vinegar
2/3 c. sugar
2/3 c. catsup
1 onion, grated

Combine ingredients and beat well. Chill and serve over salad.

Joan D. Boaldin, Pres.
Jaycee Jaynes, Derby, Kans.

CLEO'S FRENCH DRESSING

2/3 c. sugar
1 c. vinegar
1 c. salad oil
1 t. paprika
1 t. salt
Dash of pepper
1 c. canned tomato soup

Mix together with beater. Store in refrigerator. Shake before using.

Mrs. Cleo J. Campbell, Pres.
York PTA Coun., York, Nebr.

FRENCH DRESSING

1 1/2 c. salad oil
3/4 c. sugar
1/2 c. vinegar
1 can tomato soup
1 t. salt
1 t. dry mustard
1 t. paprika
Pepper to taste

Combine ingredients in quart jar and shake well. Refrigerate and shake before using. Keep refrigerated.

Mrs. Eugene Painter
Luth. Womens Miss'y. League
Montrose, S. Dak.

FRENCH DRESSING

1/4 c. vinegar
1/3 c. catsup
1/2 c. sugar
3/4-1 c. salad oil
2 T. Worcestershire sauce
1 t. onion, grated
1/2 t. salt
Garlic clove

Combine all ingredients and mix thoroughly. Chill. Yield: 10-12 servings.

Mrs. Roy Lutz, Coun. Chmn.
Prairie Center Ext. Club, Papillion, Nebr.

NORMA'S FRENCH DRESSING

1/2 c. vinegar
1/4 c. water
1/2 c. sugar
1 c. tomato soup
1 1/2 c. salad oil
1 t. salt
1 t. mustard
1 t. pepper
2 t. Worcestershire sauce

Combine all ingredients. Chill and shake well before serving. Yield: 1 quart.

Norma Cox, Past Pres.
Eagles Aux., Beatrice, Nebr.

CELERY SEED SALAD DRESSING

1/3 c. sugar
1 t. dry mustard
1 t. salt
1/4 c. vinegar
1 c. salad oil
1 T. celery seed
1 T. onion, grated

Combine sugar, mustard and salt. Add vinegar and heat. Add salad oil slowly. Beat until thick and cream colored. Add celery seed and onion. Store in refrigerator. Yield: 24 servings.

Mrs. Lloyd Pederson, Pres.
Homemakers Club, Roseglen, N. Dak.

DRESSING FOR CABBAGE SALAD

2 egg yolks
2 T. butter, melted
1 c. thick sour cream
2 T. sugar
1/2 c. vinegar
1/8 t. salt
Pepper, if desired

Beat yolks. Add butter and beat again. Add sour cream, sugar, vinegar and salt. Beat for 3 minutes and pour over cabbage.

Mrs. Alexander Anderson, Pres.
WSCS, Starkweather, S. Dak.

GREEN GODDESS SALAD DRESSING

1 c. salad dressing
1/2 c. sour cream
1/4 t. garlic powder or salt
2 green onions, chopped
2 T. lemon juice
1/4 c. parsley
1/4 t. black pepper
3 anchovies
Dash of Worcestershire sauce

Place above ingredients in blender and blend 10 seconds. Serve on lettuce wedges or on tossed salad.

Mrs. L. R. Williamson, Pres.
Home Culture Club, Madison, Kans.

GREEN GODDESS SALAD DRESSING

1 c. mayonnaise
3/4 oz. anchovy paste
1 clove garlic, minced
1 sm. onion, diced
2/3 c. heavy cream
1/4 c. tarragon vinegar
2 T. lemon juice
1/4 c. parsley, minced
1/2 t. salt
1/8 t. pepper

Combine all ingredients and mix well. Serve over head of lettuce. Yield: 1 quart.

Mrs. Ernest Schmidt, Pres.
Delta Theta Chi, Kansas Alpha Chap.
Topeka, Kans.

MAYONNAISE

2 eggs, beaten
1/2 c. sugar
1/4 t. salt
1 heaping T. flour
1 t. mustard
2/3 c. vinegar
1/3 c. water
Butter size of egg

Combine sugar, salt and flour; add to eggs. Stir in mustard, vinegar, water and butter. Cook in double boiler until thickened. Refrigerate.

Freda Brown, Pres.
Delta Kappa Gamma, Kinsley, Kans.

ROQUEFORT CHEESE DRESSING

2 c. mayonnaise
1/2 c. buttermilk
1/2 c. canned milk
1 t. Worcestershire sauce
1 t. garlic salt
4-oz. pkg. Roquefort cheese, crumbled

Combine mayonnaise, buttermilk, canned milk, Worcestershire sauce and salt. Mix well and add cheese. Refrigerate in covered container.

Marilyn Wilson, Pres.
BPW Club, Eureka, Kans.

RUSSIAN DRESSING

1 pt. salad oil
1 c. catsup
1 c. sugar
1 c. vinegar
2 T. Worcestershire sauce
Salt
Garlic salt
Celery salt

Combine all ingredients and mix with beater. Cool.

Mrs. James L. Kidwell, Past Pres.
Alpha Delta Kappa Sor., Atchison Co., Kans.

HONEY FRUIT SALAD DRESSING

2/3 c. sugar
1 t. dry mustard
1 t. paprika
1/4 t. salt
1 t. celery seed
5 T. vinegar
1 T. lemon juice
1 t. onion, grated
1/3 c. honey
1 c. salad oil

Combine and beat well. Refrigerate. Yield: 2 cups.

Mrs. Norris Jordheim. Pres.
Tuesday Study Club, Enderlin, N. Dak.
Mrs. Andrew Fedje, Pres.
American Luth. Church Women
Hoople, N. Dak.

SALAD DRESSING

1 c. salad oil
1/2 c. vinegar
2 T. sugar
1 1/2 t. salt
1/2 t. paprika
1/2 t. dry mustard
2 T. catsup
1 t. Worcestershire sauce
1 T. lemon juice
1 clove garlic

Mix and refrigerate 2 to 3 hours before serving. Yield: 1 pint.

Mrs. Emil M. Hejtmanek, Pres.
Colfax Co. HD Coun, Clarkson, Nebr.

SALAD DRESSING

4 eggs, beaten
10 T. sugar
Paprika
1 c. vinegar
2 c. milk
6 t. flour
2 t. salt
2 t. prepared mustard

Heat vinegar to boiling point and pour over blended eggs, sugar, paprika, flour, salt and mustard. Add milk and cook over low heat until thickened. Stir constantly. Keep refrigerated and add cream as you use it.

Mrs. Marion Van Wyk, VP
Cross Town Ext. Club, Sioux Falls, S. Dak.

SWEET DRESSING

1/2 c. sugar
1/2 c. vinegar
Dash of salt
2 eggs, well beaten

Combine sugar, vinegar and salt; add to eggs. Cook slowly until thickened. Cool and use on fruit salads. Yield: 12 servings.

Alice Stoker, Pres.
American Legion Aux., LaCygne, Kans.

SWEDISH SALAD DRESSING

2 1/2 c. sugar
2 c. vinegar
1 t. paprika
1/2 t. salt
1 c. mineral oil
1/2 c. onion, grated
1 T. celery seed

Boil sugar, vinegar, paprika and salt for 2 minutes. Cool completely; add remaining ingredients. Beat well before putting into container. Shake before using. Dressing will keep indefinitely without refrigeration. Yield: 1 quart.

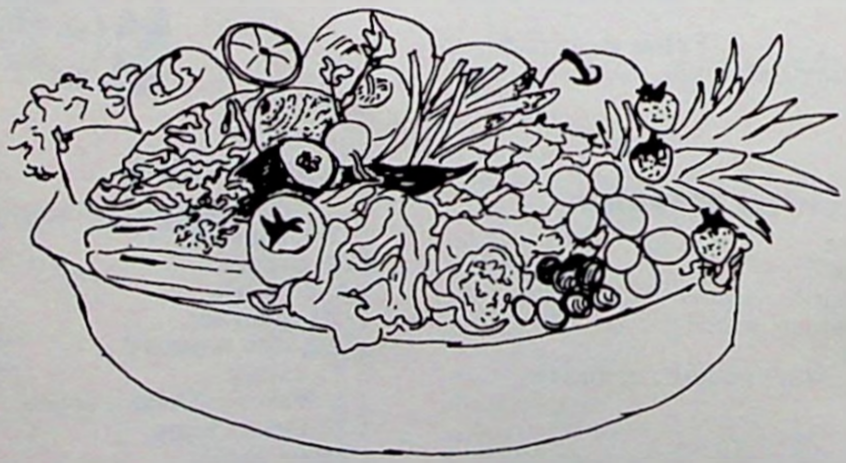
Mrs. Robert Morrell, Pres.
Garden Club, Hill City, S. Dak.

DRESSING FOR TOSSED SALAD

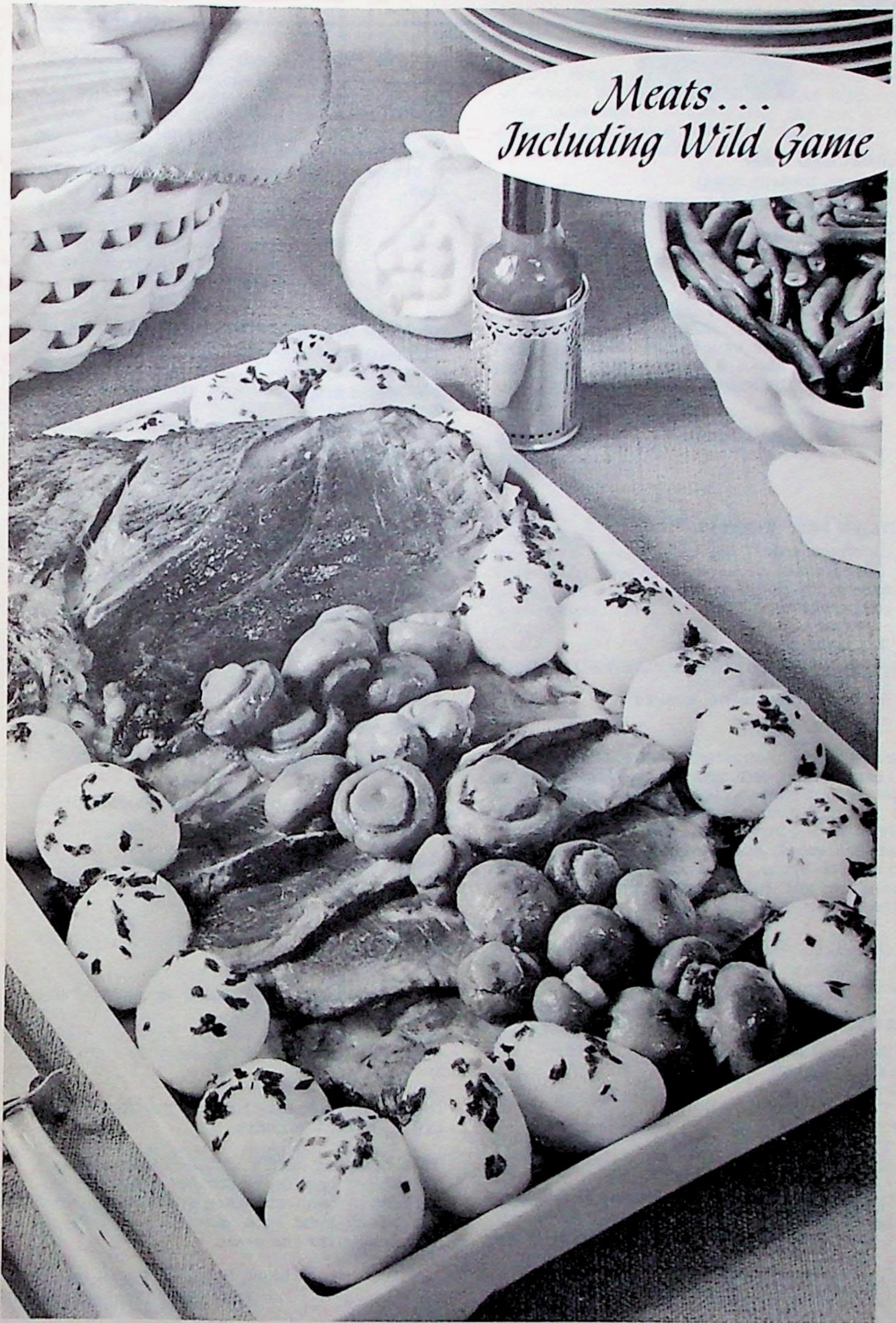
1 c. salad oil
3/4 c. catsup
1/3 c. vinegar
1/2 t. salt
1/2 t. pepper
3 drops Tabasco sauce
1 t. dry mustard
3/4 c. sugar

Combine ingredients in a jar and shake. Store in refrigerator.

Mrs. Joe Moritz, Pres.
Immaculate Conception Altar Soc.
Danville, Kans.



Meats . . . Including Wild Game



RECIPE FOR LONDON BROIL ON PAGE 47

Beef

BARBECUED BEEF

1 sm. can tomato soup
1/4 c. vinegar
2 T. sugar
1 T. chili powder
1 t. instant onion powder
3-4 lb. beef roast

Combine the first five ingredients; cook until the consistency of catsup. Sear the meat on both sides; pour sauce over meat. Roast at 350 degrees about 3 hours. Turn and baste meat during the roasting. Yield: 6-8 servings.

Mrs. Milton Kroth, Pres.
Grandview Meth. Church Meth. WSCS
Winfield, Kans.

POLISH POT ROAST

3 lb. chuck roast
3 T. shortening
2 onions, finely chopped
2 garlic cloves
4 c. water
1/2 c. catsup
Salt and pepper
1 1/2 T. pickling spices
1 lb. baby lima beans, soaked
5 carrots, chopped

Brown meat in shortening; add onions, garlic, water, catsup, salt and pepper. Place pickling spices in a cheese cloth bag and place on top of meat. Simmer uncovered for 30 minutes; cover and simmer 2 hours and 30 minutes. Remove meat, add beans and replace meat on top of beans. Cover and simmer for 30 minutes; add carrots and simmer 30 minutes longer. Yield: 6-8 servings.

Miss Elnora M. Cormeny, Pres.
BPW Club, Oswego, Kans.

SAUERBRATEN

4 lb. rump roast
Salt and pepper
Flour
2 T. shortening
1/2 c. vinegar
2 T. lemon juice
2 T. catsup
2 t. salt
1/4 t. pepper
3 bay leaves
4 whole cloves
1 c. water
2 med. onions, sliced
8 gingernaps, crumbled

Sprinkle meat with salt and pepper; flour well. Brown on all sides in shortening. Add remaining ingredients, except gingersnaps. Bring to a boil; cover and simmer for 2 hours and 30 minutes. Stir gingersnaps into the broth and continue simmering for 30 minutes. Cut meat in slices and serve with gravy. Yield: 10 servings.

Mrs. Charles J. Kennedy, Pres.
Vine Cong. Church Womens Flwp.
Lincoln, Nebr.

BROILED STEAK WITH BRUSHING SAUCE

BRUSHING SAUCE:
2 t. salt
2 t. brown sugar
2 t. paprika
4 t. prepared mustard
4 t. garlic, minced
4 t. catsup
1 1/2 c. salad oil

Combine in a blender. Store in refrigerator; bring to room temperature before use. Stir before using.

BROILED SIRLOIN:
Preheat broiler 10 minutes at highest temperature. Broil 3-inches from heat.

RARE:
1 1/2-in. thick

Brush meat with sauce. Broil 5 minutes. Turn, brush. Broil 7 minutes. Turn, brush. Broil 7 minutes.

MEDIUM:
1 1/-in. thick

Brush meat with sauce. Broil 5 minutes. Turn, brush. Broil 10 minutes. Turn, brush. Broil 5 minutes.

RARE:
1-in. thick

Brush with sauce. Broil 5 minutes. Turn, brush. Broil 5 minutes.

MEDIUM:
1-in. thick

Brush with sauce. Broil 5 minutes. Turn, brush. Broil 7 minutes.

This brushing sauce is delicious for indoor or outdoor broiling of steaks, chicken, hamburgers or weiners. When used over charcoal fire brush meat with sauce and put it sauce side down over the coals.

Mrs. Dane G. Bales, Pres.
BPW Club, Logan, Kans.

LONDON BROIL

1/2 t. Tabasco
1/2 c. salad oil
2 T. lime or lemon juice
1/4 c. wine vinegar
1 t. dry mustard
1/4 t. thyme
1 bay leaf
1/2 t. salt
1 med. onion, sliced
1/4 t. sugar
2 1/2 to 3 lb. flank, shoulder
or chuck steak

Blend Tabasco, salad oil, lime juice and vinegar in shallow bowl. Add dry mustard, thyme, bay leaf, salt, onion and sugar. Pour over whole steak in shallow pan; marinate, turning occasionally, several hours or overnight. Pour off marinade. Broil steak 2 inches from heat, 5 minutes on each side or until of desired doneness. Remove to hot platter and slice on the diagonal. Serve with Tabasco mushroom-butter sauce. Yield: 6 servings.

TABASCO MUSHROOM-BUTTER SAUCE
1 6-oz. can whole mushrooms
1 T. parsley, chopped
4 T. butter or margarine
1/4 t. Tabasco
1/2 t. salt

Drain mushrooms reserving 1/4 cup of the liquid. Combine liquid with mushrooms and remaining ingredients in small saucepan. Heat quickly and serve with London Broil.

(Photograph for this recipe on page 45)

BAKED ROUND STEAK

Round steak, 1-in. thick
1/4 c. flour
4 T. fat
4 bay leaves
1 onion, sliced
1/4 c. water
Salt and pepper

Dredge steak with flour and brown in fat. Add remaining ingredients, cover and bake at 300 degrees for 2 hours. NOTE: One can mushroom soup may be added during last 30 minutes of baking. Yield: 4-6 servings.

Mrs. Elvine Yost, Pres.
EUB Church WSWS, Harvard, Nebr.

KANSAS GOURMET STEAK

2 lb. round steak, 1-in. thick
1/2 c. flour
1 t. salt
1/2 t. pepper
3 T. lard
1 10 1/2-oz. can consomme
1 4-oz. can mushrooms
1 T. herb seasoning

Pound flour, salt and pepper into both sides of steak. Brown in lard; pour off drippings. Add consomme, mushrooms and herb seasoning; cover and simmer for 1 hour to 1 hour and 30 minutes. Yield: 6-8 servings.

Mrs. Harry Cole, Pres.
Meth. WSCS, Jetmore, Kans.

SMOTHERED STEAK

6 pieces round steak
1/2 t. salt
Dash of pepper
1 egg in water, beaten
3/4 c. cracker crumbs
1/4 c. butter
1 lge. onion, sliced
1 c. tomato soup
1/2 c. water

Salt and pepper steak and dip in egg mixture. Roll steak in cracker crumbs and brown in butter. Lay onion on steak. Combine soup and water and pour over steak. Cover and bake 1 hour at 325 degrees. Yield: 6 servings.

Mrs. Henry Huiner, Pres.
Holland Center Ladies Aid, Hettinger, N. Dak.

STUFFED ROUND STEAK

Whole round steak, 1/2-in. thick
1/4 lb. sausage
2 T. onion, grated
2 T. parsley, chopped
2 c. soft bread crumbs
1/2 t. salt
1/8 t. pepper

Remove bone from steak. Brown sausage with onion and parsley; add bread crumbs, salt, pepper and enough water to make moist stuffing. Spread stuffing over meat and roll as a jelly roll. Secure with skewers. Brown in shortening.

SAUCE:
1/4 c. catsup
2 T. onion, grated
1 T. lemon peel, grated
1/4 c. water

Combine catsup, onion, lemon peel and water; pour over steak. Cover and simmer for 1 hour and 30 minutes. Yield: 6 servings.

Mrs. David G. White
Neighborly Neighbors HDU
Kingsdown, Kans.

STEAK ROLLUPS

2 lb. round steak
2 c. packaged stuffing
1/4 c. shortening
1 can mushroom soup
1 c. water

Pound steak with meat hammer and cut into long strips. Prepare stuffing as directed on package. Place a portion of stuffing on each piece of steak. Roll up and fasten with toothpicks. Brown rollups in shortening. Pour off fat and stir in soup and water. Cover and simmer for 1 hour and 30 minutes or until tender. Yield: 6 servings.

Mrs. Ray Kostal, Pres.
American Legion Aux., Tabor, S. Dak.

SWISS STEAK

2 lb. round steak
1/2 c. flour
2 t. salt
1/2 t. pepper
3 T. fat
1 sm. onion
1 c. canned tomatoes

Mix flour, salt and pepper; pound into steak. Brown meat and onion in hot fat; add tomatoes. Cover and cook over low heat or bake at 350 degrees about 1 hour and 30 minutes or until tender. Yield: 6 servings.

Mildred Tobin, State Pres.
Nat. Assn. Lettercarriers Aux.
Pierre, S. Dak.

SWISS STEAK

1/2 c. flour
Salt and pepper
2 lb. round steak, cut 2 1/2-in. thick
2 T. fat
Onion
1/2 green pepper, finely chopped
1 c. boiling water
1 c. tomatoes, strained

Season flour with salt and pepper; pound into meat with a heavy meat mallet. Brown meat in fat; add onions, green peppers, boiling water and tomatoes. Cover and simmer for 2 hours. Yield: 6 servings.

Mrs. James Gilson, Pres.
VFW Aux., Newton, Kans.

SWISS STEAK WITH SOUR CREAM

1 1/2 lb. round steak, 1-in. thick
1/4 c. flour
1/4 c. butter, melted
1 1/2 c. water
2 bay leaves
2 t. salt
1 c. sour cream

Pound flour into steak; saute steak on both sides in butter. Add water, bay leaves and salt to steak. Cover and simmer for 1 hour and 30 minutes. Remove cover and cook until almost all water is evaporated. Place steak on platter. Add sour cream and drippings and blend. Pour over steak and serve. Yield: 4-6 servings.

Mrs. Esther Lewis, NG
Grace Rebekah Lodge of Crete
Lincoln, Nebr.

BEEF TERIYAKI

2 lb. boneless beef steak
1 3/4 c. soy sauce
1/2 c. sugar
1/2 t. garlic, crushed
1 T. fresh ginger, grated
1/2 t. monosodium glutamate

Cut meat into 4 pieces and place in a bowl. In a pan combine the soy sauce, sugar, garlic, ginger, and monosodium glutamate. Heat just until sugar is dissolved; cool. Pour mixture over meat and marinate for 1 hour or longer. Remove meat from marinade and grill over glowing coals. Slice each steak into finger sized pieces and serve one steak per person. Yield: 4 servings.

Mrs. K. Patrick Okura, Pres.
Altrusa Club, Omaha, Nebr.

TERIYAKI STEAK

1/2 c. cooking Sherry
2/3 c. soy sauce
1/2 c. salad oil
1 t. salt
1 1/2 t. crushed ginger
6 green onions, sliced
3 T. brown sugar
1 clove garlic, minced (opt.)
2 pieces sirloin

Marinate steak in teriyaki sauce for 6 hours or more. Place on greased grill over hot coals. Baste with sauce while charcoaling. Yield: 4 servings.

Mrs. Milton Mutch, Jr. Pres.
Med. Assn. Aux., Sioux Falls, S. Dak.

BEEF STEW

1 lb. beef stew
1 T. shortening
1 qt. water
1 1/2 t. salt
8 med. potatoes, cut up
3 carrots, cut up
1 lge. onion
1 sm. can corn
1 sm. can beans
1 sm. can peas
Pepper

(Continued on next page)

Brown stew in shortening; add water, salt, potatoes, carrots and onion. Cook until nearly done; add remaining ingredients. Simmer 15-20 minutes. Yield: 6 servings.

Mrs. Lillie F. Tieszen, Pres.
WMS, Beatrice, Nebr.

BEEF STEW WITH CHEESE DUMPLINGS

2 1/2 lb. chuck
2 c. red cooking wine
Parsley
Bay leaf
Thyme
1 can tomatoes
2 carrots, diced
3 stalks celery, diced
1 clove garlic
10 pepper corns

Cube, flour and brown meat; remove to a stewing pot. Pour wine into skillet and stir with meat drippings. Add wine, drippings and water to meat, cover and boil 2 minutes. Stir in remaining ingredients and simmer 1 hour. Add cheese dumplings, cover and simmer 10-15 minutes.

CHEESE DUMPLINGS:
2 eggs, beaten
3/4 c. milk
2 c. flour
1/2 t. sugar
1/2 t. salt
1 T. baking powder
Grated onion
1 c. sharp cheese, grated
1 T. butter, melted

Combine eggs and milk; add sifted dry ingredients. Stir in remaining ingredients; drop into stew and cook. Yield: 6 servings.

Mrs. Richard Doty, Pres.
Jaycee Jaynes, Garnett, Kans.

UNCLE BRUCE'S HASH

1 lb. stewing beef, cubed
Hot water
4 med. potatoes, sliced
1 med. onion, sliced
4 slices bread, toasted

Brown beef cubes in hot skillet. Place in 1-quart stewing pan, add drippings and enough hot water to cover meat. Cover and cook meat for at least 2 hours. Cool and shred meat. Cook potatoes and onion; add to meat and serve over toast. Yield: 4 servings.

Mrs. William W. Lyons, Pres.
PTA Coun., McCook, Nebr.

BEEF STROGANOFF

6 T. butter
1 c. onion, finely chopped
1 garlic clove
2 T. tomato paste
2 T. flour
2 c. beef bouillon
3/4 lb. mushrooms, sliced
2 lb. beef, cubed
1/2 c. sour cream
1/2 c. sweet cream, heavy
1 t. Worcestershire sauce
Salt and pepper

Melt 4 tablespoons butter in heavy skillet. Add onion and garlic. Saute until brown and discard garlic clove. Add tomato paste and flour. Blend well. Gradually add beef bouillon. Stir while cooking over medium heat until smooth and thick. Add mushrooms. Simmer 10 minutes. Melt 2 tablespoons butter in skillet and sear meat quickly. Add creams, Worcestershire sauce, salt and pepper. Simmer for several minutes, but do not boil. Yield: 8 servings.

Lona Golbraith, Pres.
Cong. Church Ladies Aid, Wood, S. Dak.

SOUPER STROGANOFF

1 1/2 lb. round steak
1/4 c. flour
Dash of pepper
1/4 c. butter
1 can sliced mushrooms, drained
1/2 c. onion, chopped
1 sm. clove garlic, minced
1 can consomme
1 c. sour cream
3 c. cooked noodles

Dust meat with flour and pepper; brown in butter. Add mushrooms, onion, and garlic; brown lightly. Stir in soup, cover and cook 1 hour. Blend in sour cream and simmer for 5 minutes. Serve over noodles. Yield: 6 servings.

Mary Etta Haunschild, Pres.
Epsilon Sigma Alpha Sor., Alpha Omega Chap.
Shallow Water, Kans.

Ground Beef

BARBECUED BEEFIES

1 lb. beef, ground
1/2 lb. lean pork, ground
3 slices bread, pieces
1 c. milk
1 egg, beaten
1/4 c. onion, minced
1/4 t. salt
1/4 t. pepper
1/4 t. dry mustard
1/4 t. sage
1/4 t. celery salt
1/4 t. garlic salt
1 T. Worcestershire sauce

Combine all ingredients and shape into eight individual loaves. Place in shallow baking pan; top with onion slice and sauce. Bake at 350 degrees for 1 hour and 30 minutes; baste often.

KANSAS BARBECUE SAUCE:
2 T. brown sugar
1 T. paprika
2 T. Worcestershire sauce
1/4 c. vinegar
1 c. tomato juice
1/4 c. catsup
1/2 c. water
1 t. salt
1 t. dry mustard
1/4 t. chili powder

Mix all ingredients and simmer 15 minutes. Yield: 8 servings.

Mrs. George Burkholder, Pres.
PTA Coun., Abilene, Kans.

BEROAKS

3 c. cabbage, chopped
2 c. onions, chopped
1/2 lb. ground beef
1 T. bacon drippings
1 t. salt
1/2 t. pepper
1 can roll dough

Brown beef in bacon drippings for 5 minutes. Add cabbage and onions; cover and cook about 15 minutes. Add salt and pepper;cool to lukewarm. Roll dough about 1/4-inch thick; cut in squares, put filling on each square, pinch together and place on greased pan. Let rise 20 minutes. Bake at 350 degrees for 20 minutes. Yield: 8 serving.

Mrs. Wm. A. Rumpel
Our Savior's Luth. Dorcas Soc.
Marion, Kans.

BARBECUED BEEF PATTIES

1 1/2 lb. ground beef
3 T. onion, chopped
3/4 c. oatmeal
1 1/2 t. salt
1 c. milk
1/4 t. pepper

Combine all ingredients and shape into 12 patties. Fry until browned on both sides.

SAUCE:
2 T. Worcestershire sauce
3 T. vinegar
1/4 c. water
2 T. sugar
1 c. catsup
6 T. onion, chopped

Combine all ingredients and heat to boiling. Add sauce to patties and simmer for 20 minutes. Yield: 12 servings.

Mrs. Lorrayne Bradford
Meth. WSCS, Rozel, Kans.

HAMBURGER-BEAN SUPPER

1 1/2 lb. ground beef
1 med. onion, diced
Salt and pepper to taste
1 can cream of mushroom soup
1 c. catsup
1 can pork and beans

Brown beef and onion; add salt, pepper, soup and catsup. Simmer for 30 minutes; add beans and simmer 30 minutes longer. Yield: 6-8 servings.

Mrs. Francis Steinloge
St. Patrick's Cath. Altar Soc., Corning, Kans.

BEEF STATE CASSEROLE

3/4 lb. ground beef
1 1/2 c. potatoes, shredded
1/4 c. onion, chopped
1/4 c. pepper, chopped
2 T. Worcestershire sauce
1 t. salt
6 slices American cheese
1 8-oz. can tomato sauce

Combine first six ingredients; place half of mixture in 1 1/2-quart casserole. Pour 1/3 cup tomato sauce over mixture and top with three slices of cheese. Repeat. Bake at 350 degrees for 1 hour. Cut remaining cheese in half and lay on top of casserole. Yield: 6-8 servings.

Mrs. John Meyer, Pres.
North School PTA, Falls City, Nebr.

CHILI BURGERS

8 lb. ground beef
8 onions, finely chopped
6 sm. cans tomato sauce
1 bottle barbecue sauce
3 sticks chili, chopped
Salt and pepper
3 T. prepared mustard
1 loaf bread

Saute onion and beef until brown; add tomato sauce, barbecue sauce, chili, salt and pepper, mustard and bread soaked in water and squeezed dry. Simmer for 30 minutes; serve over hamburger buns. Yield: 65 servings.

Mrs. Ruth Leu
Winchester Christian Aid, Nortonville, Kans.

COUNTRY PIE

1/2 8-oz. can tomato sauce
1/2 c. bread crumbs
1/2 lb. ground beef
1/4 c. onions, chopped
1/4 c. green peppers, chopped
1 1/2 t. salt
1/8 t. pepper

Combine all ingredients and mix well. Pat into 10-inch pie pan; cover sides and bottom.

FILLING:
1 1/3 c. instant rice
3/4 c. hot water
1 8-oz. can tomato sauce
1/2 t. salt
1 c. Cheddar cheese, grated

Mix rice, water, tomato sauce, salt and 1/4 cup cheese. Fill crust with mixture. Cover with foil and bake at 350 degrees for 25 minutes. Sprinkle with remaining cheese and bake uncovered for 10 minutes. Yield: 6 servings.

Mrs. John Schmeissner, VP
Meth. WSCS, Peck, Kans.

CHOW MEIN

1 lb. ground beef
1/2 t. salt
1 c. celery, diced
1 c. onion, diced
1 c. rice
2 cans cream of chicken soup
3 cans water
4 T. soy sauce
1 can chow mein noodles

Combine all ingredients except noodles, pour into a large greased casserole. Bake at 275 degrees for 2 hours. During last 15 minutes top with noodles. Yield: 10 serving.

Mrs. Donald C. Miller, Pastor's Wife
South Gate EUB Church, Lincoln, Nebr.

CHOW MEIN HOT DISH

1 1/2 lb. hamburger
1 c. celery, chopped
1 onion, diced
1 can mixed vegetables, undrained
2 cans mushroom soup
1 can chicken rice soup
2 c. chow mein noodles
4 T. soy sauce
1 can mushrooms, undrained
(opt.)

Brown hamburger, celery and onion, Mix remaining ingredients and add hamburger mixture. Place in greased casserole. Bake at 350 degrees for 30 minutes. Add water if dry. Yield: 10 servings.

Mrs. Ervin Braun, Pres.
Jayceettes, Pollock, S. Dak.

OVEN CROQUETTES

2 c. beef or pork, chopped
1 sm. onion, chopped
1 sm. green pepper, chopped
3/4 c. bread, ground
1 egg
1 t. salt
1 c. water
1 t. horseradish
2 cans tomato sauce

Combine meat, onion, pepper, bread, egg, salt and one can tomato sauce. Form into croquettes and place in greased baking dish. Mix remaining tomato sauce with water and horseradish. Pour over croquettes and bake at 400 degrees for 25 minutes. Yield: 4 servings.

Mrs. Grace Percinal, Pres.
Meth. WSCS, Tescott, Kans.

HAMBURGER-NOODLE CASSEROLE

2 T. butter
2 c. celery, chopped
2 c. onion, chopped
2 lb. hamburger
1/2 lb. fine noodles
1 can cream of chicken soup
1 can cream of mushroom soup
1 t. salt
1/4 t. pepper
1/2 c. walnuts, chopped (opt.)

Saute celery and onion in butter until clear. Add hamburger and cook until done, but not brown. Cook noodles in salted water. Drain. Combine mushroom and chicken soups with hamburger. Add salt, pepper, walnuts and noodles to casserole. Cover and bake at 375 degrees for 45 minutes. Yield: 12-15 servings.

Ada Sattler, Pres.
Plymouth Guild, Gregory, S. Dak.

MEAT-BALL GOULASH WITH SPAGHETTI

1 lb. ground beef
1/2 c. coarse bread crumbs
2 1/2 t. salt
1 egg
1/4 t. thyme
1/8 t. pepper
2 T. shortening
1 can condensed cream of
  mushroom soup
3 c. water
6-oz. thin spaghetti, broken into
  2-in. pieces
1 can tomato sauce
1/2 bay leaf
1/2 c. onion, chopped

Combine beef, bread crumbs, 1 teaspoon salt, 1/4 cup onion, egg, thyme and pepper. Blend with 2-tined fork. Form mixture into 30 small balls. Heat shortening in large skillet and brown meat balls. Stir in soup, water, tomato sauce, remaining onion and 1 1/2 teaspoon salt and bay leaf. Bring mixture to a boil. Add spaghetti. Cover and simmer for 25-30 minutes, or until spaghetti is tender. Stir occasionally to keep spaghetti from sticking. Yield: 6 servings.

Mrs. Carl Kuehn, Pres.
St. Ann's Cath. Altar Soc., Washburn, N. Dak.

LOBB LOLLIE

1/4 lb. butter, melted
1 lge. Bermuda onion, finely chopped
1 lb. ground beef
1 can tomato soup
2 c. water
1 c. uncooked macaroni
1/2 lb. Cheddar cheese, grated
1/2 c. toasted blanched almonds, chopped

Saute onion in butter; add beef and brown. Add soup, water and macaroni; cook until macaroni is tender. Stir in grated cheese and almonds; simmer for 10-15 minutes. Yield: 6-8 servings.

Mrs. Donley Hesse, Pres.
St. Peter's Luth. Ruth Guild, Wymore, Nebr.

KANSAS HAMBURGER

1 lb. ground beef
3 T. onion, chopped
1/2 c. bulgur (wheat)
1 t. salt
1 c. tomato sauce
1 c. boiling water
1 c. cheese, grated

Brown beef and onion in a skillet; add bulgur, salt, tomato sauce and water. Cook over low heat for 40 minutes. Add cheese and cook until cheese is melted. NOTE: Bulgur is a wheat product produced by Kansas Wheat Commission. Yield: 6 servings.

Mrs. William McCandless, Pres.
Antrim Meth. WSCS, St. John, Kans.

BEEF PATTIES WITH TOMATO-CHEESE TOPPING

1 1/2 lb. ground beef
1/2 c. soft bread crumbs
3/4 t. salt
1/8 t. pepper
1 egg, beaten
1 1/2 T. mustard
6 slices onion
6 slices American cheese, 1/4-in. thick
3/4 c. condensed tomato soup

Combine meat, crumbs, salt, pepper and egg; shape into six patties. Place in shallow baking dish. Spread patties with mustard; top each with one slice of onion and cheese. Pour tomato soup over patties and bake at 400 degrees for 35-40 minutes. Yield: 6 servings.

Mrs. James Kay, Pres.
Town and Country Club, Lyons, Nebr.

STUFFED PEPPERS

1 lb. ground beef
Salt and pepper
Onion, sliced
4 green peppers
1 c. cooked rice
1 sm. can tomato sauce

Brown seasoned meat and onion. Remove top and seeds from green peppers. Boil peppers 5 minutes. Drain. Combine rice, three-fourths of tomato sauce and meat. Season and fill pepper cups. Place in casserole. Add remaining tomato sauce. Bake at 350 degrees for 15 minutes. Yield: 4 servings.

Lydia Maedche, Pres.
Neuburg W. C. Flwp., Burt, N. Dak.

PIGS IN THE BLANKET

1 lb. ground beef
1/2 lb. ground lean pork
1/2 c. uncooked rice
Salt and pepper to taste
1 lge. head cabbage
1 c. water
2 T. vinegar
1 c. catsup

Mix meats, rice and seasonings. Wilt cabbage leaves in water and vinegar. Wrap meat the

(Continued on next page)

size of an egg in leaves. Put in kettle: add catsup. Cover with water. Cook slowly for 1 hour and 30 minutes or until meat and rice are done. Yield: 6-8 servings.

Mrs. Norman Tollerud, Pres.
St. Boniface Ladies Aid, Esmond, N. Dak.

HAMBURGER PIZZA

1 pkg. yeast
1 t. sugar
2 T. lukewarm water
2 c. scalded milk, cooled to lukewarm
6 c. flour, sifted
1/2 c. cooking oil
1 1/2 lb. hamburger
2 t. salt
2 10 1/2-oz. cans pizza sauce
1 8-oz. can tomato sauce
8-oz. Mozzarella cheese, sliced

Combine yeast, sugar and water; add milk and 2 cups flour. Beat until smooth. Cover and let stand in a warm place until light and double in bulk. Add oil, 1 teaspoon salt and remaining flour; mix thoroughly. Place on a well floured board and knead about 10 minutes. Place in a greased bowl and let rise until double in bulk. Divide dough into three sections and press with oiled fingers into pizza pan. Turn up outside edge to hold filling. Saute hamburger and salt; spread over crust. Top with sauces and cheese; bake at 400 degrees for 20-25 minutes. Yield: 6-8 servings.

Mrs. Marion Hamit, Pres.
Rooks Co. HD Coun., Speed, Kans.

MEAT-POTATOBURGERS

1 1/2 lb. ground beef
1 1/2 c. potatoes, coarsely grated
3 T. green pepper, chopped
2 t. salt
2 eggs
Fat
2 c. tomato juice
2 T. flour
Water

Mix beef, potatoes, green pepper, salt and eggs. Shape meat mixture into 12 to 14 balls. Brown in hot fat on both sides. Add tomato juice. Cover and simmer for 30 minutes. Remove meat balls and keep hot. Mix flour with water and stir into liquid. Cook until thick. Pour over meat balls and serve. Yield: 6-8 servings.

Mrs. Myron Shervheim, Pres.
EUB Church WSWS, Rapid City, S. Dak.

BAKED SAUERKRAUT

1 lb. ground beef
1 egg
2 T. flour
Salt and pepper to taste
3 T. fat
3 c. sauerkraut
1/4 c. catsup

Combine beef, egg, flour, salt and pepper; brown in fat. Alternate layers of meat mixture and sauerkraut in 1-quart casserole. Spread catsup over top of mixture and bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. John Reams, Pres.
Third City Ext. Club, Grand Island, Nebr.

SLOPPY JOES

3 lb. beef
1/8 c. flour
1 c. onion, chopped
1/4 c. mustard
1 c. celery, chopped
1/4 c. vinegar
1/4 c. brown sugar
1/2 sm. bottle catsup

Brown beef; add the remaining ingredients and simmer until well done. Spoon onto large buns and serve at once. Yield: 30 servings.

Cecile Henson, Pres.
Town and Country Unit, Toronto, Kans.

SLOPPY JOES

3 lb. ground beef
2 lge. onions, diced
3 cans chicken gumbo soup
1/2 c. catsup
1/4 c. mustard
1 1/4 T. salt
Pepper

Brown beef and onions; add remaining ingredients and simmer until thickened. Spoon over hamburger buns. Yield: 25-30 servings.

Mrs. Calvin Lewis, Chmn.
Pratt Co. HDU Adv. Coun., Cullison, Kans.

HAMBURGER STROGANOFF

1/2 c. onion, minced
1/4 c. butter
1 lb. ground beef
2 T. flour
2 t. salt
1/4 t. pepper
1/4 t. paprika
1 sm. can mushrooms
1 can cream of chicken soup
1 c. sour cream

Saute onion in butter until golden. Stir in beef and next five ingredients; saute 5 minutes. Add soup; simmer uncovered for 10 minutes. Stir in sour cream. Serve on hot mashed potatoes, fluffy rice, noodles or toast.

Mrs. Howard Mettler, Pres.
Lovewell WSCS, Formosa, Kans.

HAMBURGER STROGANOFF

1/2 c. onion, minced
1 clove garlic, minced
1/4 c. butter
1 lb. ground beef
2 T. flour
1/4 t. pepper
1 lb. fresh mushrooms, sliced
10 1/2-oz. can cream of mushroom soup
1 c. sour cream
2 T. parsley, minced

Saute onion and garlic in butter; add meat and brown. Stir in flour, pepper and mushrooms; cook for 5 minutes. Add soup, cover and simmer for 10 minutes. Pour sour cream over mixture; heat. Sprinkle with parsley and serve over noodles. Yield: 6 servings.

Mrs. K. R. Apley, Pres.
Meth. WSCS, Washington, Kans.

STUFFED BEEF LOG

SAUSAGE STUFFING:
1/2 lb. pork sausage
1 med. potato, grated
1/4 c. onion, grated
1 egg, beaten
1 c. soft bread crumbs
1/2 t. salt

Combine ingredients and mix well.

2 lb. ground beef
1/2 c. quick-cooking oats
1/2 c. onion, finely chopped (opt.)
1/2 c. milk
1 egg, beaten
2 t. salt
1/8 t. pepper

Combine ingredients. Shape into rectangle about 10 x 16-inches on foil. Spread sausage stuffing evenly over meat. Roll as a jelly roll and place seam side down on rack in open roasting pan. Bake at 300 degrees 1 hour and 15 minutes. Yield: 8 servings.

Mrs. Vernon Brown, Kitchen Comm.
First Christian Church, Ashland, Kans.

AMERICAN HOT TAMALES

2 slices bread, cubed
Milk
1 lb. ground beef
1 onion, chopped
2/3 c. rice
Salt and pepper
Cabbage leaves
1 qt. tomatoes
1/2 t. salt

Soak bread in milk; combine bread, beef, onion, rice, salt and pepper. Mix well and roll into individual cigar-shaped loaves. Wrap each loaf in a cabbage leaf. Line a kettle with cabbage leaves; place meat loaves in a kettle and cover with tomatoes and salt. Cover and simmer for 2 hours and 30 minutes. Yield: 8 servings.

Stella Green, Pres.
Meth. Church WSCS, Randall, Kans.

NEBRASKA TAMALE PIE

1 lb. ground beef
1/2 c. onion, chopped
1 No. 1 can kidney beans
1 No. 2 can tomatoes
1 1/2 T. chili powder
1 t. oregano
Salt
2 T. flour
2 T. water

Brown beef and onion; add kidney beans, tomatoes, chili powder, oregano and salt. Stir flour into water; add to beef mixture and cook until slightly thickened. Pour into 2-quart casserole.

TOPPING:
1/2 c. sugar
1/4 t. salt
2 T. sugar
1/2 c.. corn meal
2 t. baking powder
1 egg
1/3 c. milk
2 T. shortening, softened

Sift dry ingredients together; add egg, milk, and shortening. Beat until smooth, but do not overbeat. Drop by spoonfuls into casserole and bake at 425 degrees for 15-20 minutes. Yield: 4-6 servings.

Mrs. Pat Phillips, Chmn.
Morrill County Ext. Club, Bridgeport, Nebr.

TAVERN

1 T. butter
1 1/2 lb. ground meat
1 1/4 t. salt
8 T. catsup
2 c. tomato soup
1 med. onion, chopped
2 t. prepared mustard
1/2 t. chili powder (opt.)

Melt butter in frying pan. Add ground meat and salt. Stir frequently until cooked. Add remaining ingredients and cook for 20 minutes over medium heat. NOTE: Beef, venison or antelope may be used. Yield: 5 servings.

Mrs. W. W. Shafer, VP
Meth. WSCS, Sioux Falls, S. Dak.

Meat Balls And Loaves

HUNGARIAN MEAT BALLS

1 lb. ground beef
1 t. salt
1/4 c. corn meal
1 egg
1/2 c. milk
1 t. chili powder
2 T. onion, chopped
2 T. green pepper, minced
1 1/2 t. dry mustard
Flour
Fat
1 can tomato soup

Combine beef, salt, corn meal, egg, milk, chili powder, onion, pepper and mustard. Mix well and form into loaves (size of an egg roll). Roll in flour, brown in fat and place in a casserole. Pour tomato soup and water over loaves and bake at 350 degrees for 1 hour and 30 minutes. Yield: 8 servings.

Mrs. J. E. Veltman
St. Rose Cath. Altar Soc.
Council Grove, Kans.

NEBRASKA MEAT BALLS WITH SOUR CREAM SAUCE

1 1/2 lb. ground beef
1/2 c. fine dry bread crumbs
1 med. onion, finely chopped
1 egg
1 t. salt
1 t. dry mustard
1/2 t. mixed herbs
1 t. paprika
1/4 c. butter

Combine all ingredients and mix well. Form into 10 balls; brown in butter.

SOUR CREAM SAUCE:
1 c. boiling water
2 beef bouillon cubes
1 6-oz. can tomato paste
2 t. Worcestershire sauce
2 c. sour cream

Add bouillon cubes to boiling water and stir until dissolved. Add tomato paste and Worcestershire sauce; boil. Stir in sour cream, pour over meat balls and simmer until sauce is heated. Yield: 6 servings.

Mrs. Neal Hunt, Sec.
Boone Co. 4-H Coun., Albion, Nebr.

MEAT BALLS IN ONION SAUCE

3/4 lb. ground beef
1 egg, slightly beaten
3/4 c. dried bread crumbs
3/4 t. cornstarch
1/2 c. milk
3/4 t. salt
1/8 t. pepper
Sm. piece suet, melted
1 pkg. dried onion soup mix

Combine ground beef, egg, bread crumbs, cornstarch, milk, salt and pepper. Mix well and shape into 12 meat balls. Brown on all sides in melted suet. Prepare soup according to package directions and pour over meat balls. Chill in pan about 20 minutes. Before serving bring to a boil. Serve on rice or noodles. Yield: 6 servings.

Mrs. Leonard Hiemer, Co. Vice Chmn.
Project Club, Shleby, Nebr.

PORCUPINE BALLS

1 lb. lean pork shoulder, ground
1/2 lb. beef, ground
1/4 lb. veal, ground
1/2 lb. ham, ground
Salt and pepper to taste
3/4 c. uncooked rice
3/4 c. brown sugar
1 c. tomato juice

Combine meats, salt, pepper and rice; mix well and shape into balls. Spread brown sugar over bottom of baking dish; arrange meat balls over sugar. Almost completely cover with tomato juice. Cover and bake at 300 degrees for 1 hour and 15 minutes. Uncover and bake 15 minutes longer. Yield: 18-20 servings.

Myrtle I. Anderson, Home Ext. Agent
Northeast Area Ext. Serv., Wayne, Nebr.

PORCUPINE MEAT BALLS

1 1/2 lb. ground beef
1 t. salt
1 T. onion, minced
1/2 t. pepper
1/2 c. rice, washed
1 sm. can tomato soup
1/2 c. water

Combine meat, salt, onion, pepper and rice; shape into small balls. Heat tomato soup and water in pressure cooker; drop meat balls into soup mixture. Place cover on cooker and cook 10 minutes at 15 pounds pressure. Cool gradually. Yield: 6 servings.

Mrs. Wayne McLaughlin, Dist. Pres.
Meth. WSCS, Stockton, Kans.

BEST RICE BALLS

1 c. onions, chopped
2 c. celery, chopped
2 T. shortening
1 can tomatoes
1 1/2 lb. ground beef
1 t. salt
1 t. pepper
1/2 t. chili powder
2 c. rice, cooked
2 T. butter
2 eggs, beaten
Bread crumbs

Saute onions and celery in shortening; add meat and brown. Pour tomatoes and seasonings over meat mixture and simmer 45 minutes. Cool and form into balls the size of walnuts. Pat a layer of cold rice mixed with butter around meat ball. Roll in egg and bread crumbs; fry in deep fat. Yield: 12 servings.

Lorene Hill, VP
Cheyenne HDU, Hoisington, Kans.

SWEDISH MEAT BALLS

1 lb. hamburger
1/2 lb. pork sausage
1/2 c. uncooked rice
1 onion, finely minced
1 t. chili powder
1 egg, beaten
2 t. salt
1 can tomato soup

Mix all ingredients except soup and form into balls. Add enough water to soup to make 1 1/2-quarts of liquid. Cook meat balls for 2 hours in liquid. Yield: 8 servings.

Priscilla Dunn, Pres.
Meth. WSCS, Buffalo, S. Dak.

SPANISH MEAT BALLS

1 1/2 lb. ground beef
1 t. salt
1/4 t. paprika
1/4 t. pepper
1 egg
2 slices bread, soaked in water
5 T. instant rice
1/2 onion, sliced

Combine beef, salt, paprika, pepper, egg, bread and onion. Form into balls and roll in rice.

SAUCE:
2 c. tomato juice
1/4 t. garlic salt
1 T. brown sugar
1/2 med. onion, chopped
1/2 t. chili powder

Mix tomato juice, garlic salt, brown sugar, onion and chili powder; simmer for 1 minute. Pour sauce over meat balls and bake at 350 degrees for 1 hour. Yield: 4-6 servings.

Mrs. Doug Gering, Chmn.
Epsilon Sigma Sor., Zone 7, Newton, Kans.

SWEDISH MEAT BALLS

1 lb. ground beef
1 egg
1 t. salt
2 c. bread crumbs
2 T. onion, chopped
1 (scant) t. allspice
Milk

Combine all ingredients except milk; form into balls and brown in skillet. Cover with milk and simmer 30 minutes. Yield: 6-8 servings.

Mrs. Ray Francis, Pres.
American Legion Aux., Paul Oakleaf Unit
Cherryvale, Kans.

SWEDISH MEAT BALLS WITH SOUR CREAM GRAVY

1 lb. ground beef
1/2 lb. ground pork
1/3 c. onion, finely chopped
3 T. parsley, chopped
3/4 c. soft bread crumbs
1/2 t. marjoram
1/2 t. salt
Dash of pepper
1 t. Worcestershire sauce
1 egg
1/2 c. milk

Mix beef, pork, onion, parsley, bread crumbs, marjoram, salt, pepper, Worcestershire sauce, egg and milk. Chill 2 hours; shape into small balls. Brown slowly in fat until well done; remove from pan.

SOUR CREAM GRAVY:
4 T. fat
4 T. flour
1 1/2 t. salt
1 T. paprika
1/8 t. pepper
2 c. boiling water
3/4 c. sour cream

Stir flour, salt, paprika, pepper and boiling water into meat ball drippings. Cook until thickened. Heat meat balls in gravy; stir in sour cream. Serve over noodles or rice. Yield: 8 servings.

Mrs. Martin Seidel, Pres.
First Christian Church CWF
McPherson, Kans.

SWEDISH MEAT BALLS

1 lb. ground beef
1/2 lb. ground pork
3/4 c. oatmeal
2 T. onion, chopped
1 1/2 t. salt
1/4 t. pepper
1/4 t. allspice
1 egg
1/4 c. milk

Combine beef, pork, oatmeal, onion, salt, pepper, allspice, egg and milk. Form into 24 meat balls and brown slowly in shortening.

GRAVY:
2 beef bouillon cubes
2 c. boiling water
2 T. flour
1 c. milk

Dissolve bouillon cubes in boiling water; pour over meat balls, cover and simmer 25-30 minutes. Remove meat balls from pan. Mix flour and milk; add to liquid and simmer until thickened. Add to meat balls and serve. Yield: 6 servings.

Mrs. Art Nelson, Pres.
BPW Club, Oberlin, Kans.

HAM BALLS

1 lb. ground ham
1 1/2 lb. ground pork
2 c. bread crumbs
2 eggs
1 c. milk
Salt and pepper to taste

Combine ham, pork, bread crumbs, eggs, milk, salt and pepper. Mix well; form into balls and place in baking dish.

SAUCE:
1 1/2 c. brown sugar
1/2 c. vinegar
1/2 t. dry mustard
1 c. water

Combine sugar, vinegar, mustard and water; pour over meat balls. Bake at 300 degrees for 2 hours; turn every 30 minutes. Yield: 8-10 servings.

Mrs. R. D. Holder, Pres.
First Christian Church CWF, Atchison, Kans.

HAM BALLS

1 lb. cured ham, ground
1 1/2 lb. lean pork, ground
2 eggs, beaten
1 c. milk
2 c. bread crumbs

Mix meats, eggs, milk and crumbs; shape into balls.

SAUCE:
1 1/2 c. brown sugar
1/4 c. vinegar
3/4 c. water
1 t. prepared mustard

Combine sugar, vinegar, water and mustard. Pour over meat balls. Cover and bake at 300 degrees for 1 hour. Remove cover and continue baking for 30 minutes. Yield: 8-10 servings.

Mrs. W. A. White, Pres.
Meth. WSCS, Phillipsburg, Kans.

BREAKFAST HAM BALLS

1 lb. ground ham
1 1/2 lb. ground pork
1 1/2 c. dry bread crumbs
2 eggs, beaten
3/4 c. milk
1/4 t. salt

Combine all ingredients and form into small balls.

SAUCE:
1 1/2 c. brown sugar
1/2 c. water
1/2 c. vinegar
1 t. dry mustard

Combine sugar, water, vinegar and mustard. Heat and pour over ham balls. Bake in uncovered baking pan at 325 degrees for 1 hour 30 minutes to 2 hours. Yield: 6-8 servings.

Mrs. Herbert Large, Coun. Mbr.
Busy Mixers Ext. Club, Cozad, Nebr.

MEAT LOAF

2 c. ground beef
1 c. fresh sausage
1/2 c. fine bread crumbs
2 T. butter, melted
1 c. milk
1 t. parsley
1/2 t. onion juice
1 t. salt
1/2 t. pepper
2 eggs, well beaten
Tomato sauce

Combine all ingredients except tomato sauce and mix thoroughly. Shape into loaf, cover with tomato sauce and bake at 350 degrees for 1 hour. Yield: 6 servings.

Grace Schweitzer, Pres.
Meth. WSCS, Penokee, Kans.

MEAT LOAF

1 1/4 lb. ground beef
1/2 lb. ground pork
1/4 c. onion, chopped
1 c. oatmeal
2 1/2 t. salt
1/4 t. pepper
1 t. dry mustard
1/4 c. catsup
2 eggs
1 c. water

Combine all ingredients and mix well. Form into a loaf and place in bread pan. Bake at 350 degrees for 1 hour. Yield: 6 servings.

Rosella Blumenshine, Pres.
CWF, Clearwater, Kans.

CASSEROLE MEAT LOAF

3/4 lb. ground beef
1 lge. egg, beaten
1 c. tomatoes
1/2 c. milk
1/2 c. celery, chopped
1 sm. onion, chopped
2 T. catsup
1 t. salt
1/8 t. pepper
1/2 c. corn flakes, crushed

Combine all ingredients and place in a greased 1 1/2-quart casserole. Bake at 325 degrees for 1 hour. Yield: 6 servings.

Mrs. Henry M. Hickert, Pres.
St. Ann's Cath. Altar Soc., New Almelo, Kans.

COLORADO MEAT LOAVES

2 eggs, beaten
1 c. milk
2 c. soft bread crumbs
2 t. salt
1 t. dry mustard
1 t. celery salt
1/4 t. pepper
6 T. onion, grated
2 lb. ground beef

Add milk to beaten eggs; stir in remaining ingredients and mix well. Shape into 12 small loaves. Place in baking pan and bake at 375 degrees for 45 minutes.

Mrs. Harold Asher, Group Chmn.
Golden Rule Ext. Club, Page, Nebr.

MEAT LOAF WITH CREOLE SAUCE

1 lb. veal, chopped
1/2 lb. beef, chopped
1/2 lb. pork, chopped
1/4 c. onion, minced
1/2 c. soft bread crumbs
2 t. salt
1/8 t. pepper
1/4 t. paprika
1 No. 2 1/2 can tomatoes
3 slices bacon

Mix chopped meats. Add onion, bread crumbs, salt, pepper and paprika. Mix well. Add 3/4 cup tomatoes, mostly juice. Reserve remainder for sauce. Turn into greased loaf pan and bake at 450 degrees for 30 minutes. Reduce heat to 350 degrees and bake 30 minutes.

CREOLE SAUCE:
1/2 c. onion, sliced
2 seeded green peppers, sliced thin
1 1/4 t. salt
1/8 t. pepper
1/4 t. paprika

Combine ingredients. Add 2 3/4 cups tomatoes and simmer, uncovered, for 1 hour. Serve over meat loaf. May be stored in refrigerator for future use or frozen. Yield: 6 servings.

Mrs. Burrell Hazel, Pres.
Garden Club, Pierre, S. Dak.

DEVILED MEAT LOAF

1 lb. ground beef
1 c. soft bread crumbs
3 T. prepared mustard
1 T. horseradish
1 egg, beaten
1/4 c. catsup
1 T. onion, minced
1 t. Worcestershire sauce
1 t. salt
1/8 t. pepper

Combine all ingredients and mix well. Form into a loaf and bake at 350 degrees for 50 minutes. Yield: 4 servings.

Mrs. James Hoover, Pres.
St. Michaels Cath. Altar Soc.
Greenleaf, Kans.

EXCELLENT MEAT LOAF

1 1/2 lb. ground beef
1/2 c. American cheese, grated
3/4 c. rolled oats
2 t. salt
3 eggs, beaten
1/4 c. onions, chopped
1/4 c. celery, chopped
1 c. tomato juice

Combine all ingredients thoroughly and pack into a loaf pan. Bake 1 hour at 350 degrees.

Mrs. Larry Larson, Pres.
Groveland Homemakers, McPherson, Kans.

INDIVIDUAL MEAT LOAVES

1 slice bread, cubed
2 T. milk
1 egg
1/2 t. salt
1 T. onion, grated
1/2 lb. ground beef

Combine bread, milk, eggs and salt. Add onion and ground beef; mix well. Place in custard cups. Bake at 350 degrees for 45 minutes. NOTE: For variety place a slice of cheese or 1 teaspoon of catsup on each loaf a few minutes before removing from the oven. Yield: 2 servings.

Mrs. Floyd Frye, Pres.
Meth. WSCS, Pringle, S. Dak.

SAUCY MEAT LOAF

1 1/2 lb. ground beef
1 c. fresh bread crumbs
1/2 can tomato sauce
1 med. onion, chopped
1 egg, beaten
2 T. green pepper, chopped
1 1/2 t. salt
1/4 t. pepper

Combine meat, crumbs, tomato sauce, onion, egg, green pepper, salt and pepper; mix well and form into a loaf.

SAUCE:
1/2 can tomato sauce
1 c. water
2 T. vinegar
2 T. brown sugar
1 t. prepared mustard

Combine tomato sauce, water, vinegar, brown sugar and mustard. Mix until smooth and pour over loaf. Cover and bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. James L. Burr, Pres.
Epsilon Sigma Alpha, Alpha Kappa Chap.
Ft. Scott, Kans.

MEAT LOAF WITH VEGETABLES

2 lb. ground beef
1 can vegetable soup
1 egg
1/2 c. bread crumbs
1 onion, chopped
1 T. catsup
1 T. Worcestershire sauce
1 T. mustard
1 T. salt
1/4 t. pepper

Combine ingredients and shape into a loaf. Bake at 350 degrees for 1 hour. Yield: 10 servings.

Mrs. George E. Weathers, Pres.
Harmony Comm. Club, Great Bend, Kans.

MEAT LOAF SUPREME

1 lb. ground beef
1 c. milk
1 t. salt
1/8 t. pepper
2 eggs
1 carrot, shredded
1/4 c. celery and leaves, chopped
1 onion, grated
1/4 c. quick oats

Pour milk, salt and pepper over beef; allow to soak into meat for a few minutes. Add remaining ingredients and mix well. Pat into 5 x 9 x 4-inch pan and bake at 350 degrees for 1 hour. Yield: 6-8 servings.

Mrs. Earl W. Stein, Pres.
EUB Church WSWS, Chapman, Kans.

HAM LOAF

1 lb. ground cured ham
2 lb. ground fresh pork
2/3 c. cracker crumbs
1 egg, slightly beaten

Combine ham, pork, crumbs and egg; form into a loaf and bake at 350 degrees for 45 minutes. Pour off grease.

SAUCE:
1 c. brown sugar
1 t. dry mustard
1/2 c. water
1/2 c. vinegar
Pineapple slices
Maraschino cherries

Combine sugar, mustard, water and vinegar. Pour over ham loaf and bake 35 minutes longer. Remove from oven and garnish with pineapple slices and Maraschino cherries. Bake 10 minutes. Yield: 12 servings.

Mrs. Howard Brown, Pres.
Better Homes and Gardens
Osawatomie, Kans.

DOROTHY'S HAM LOAF

2/3 lb. ground ham
1 1/3 lb. ground pork
1 c. bread crumbs
1/4 t. pepper
2 eggs, beaten
1 c. milk

Mix all ingredients and shape into a loaf. Bake at 350 degrees for 1 hour. Yield: 10-12 servings.

Dorothy Kennedy, Pres.
Christian Church CWF, Sedgwick, Kans.

HAM LOAF

1 lb. ground cured ham
1/2 lb. ground pork
1 lb. ground beef
1 c. dry bread crumbs
1 t. baking powder
2 eggs, beaten
1 c. milk

Combine meats, crumbs, baking powder, eggs and milk. Mix well and form into a loaf.

SAUCE:
1/2 c. catsup
1/2 t. mustard
1/4 c. sweet pickle juice
1/3 c. brown sugar

Combine catsup, mustard, pickle juice and brown sugar. Pour over loaf and bake at 275 degrees for 2 hours. Baste several times during baking. Yield: 10 servings.

Mrs. Walter Gurtler, Pres.
Four Corners-Unit Club, Beattie, Kans.

HAM LOAF

2 1/2 lb. cured ham, ground
1 1/2 lb. fresh ham, ground
5 eggs
1 1/2 c. milk
18 crackers, crumbled
1 c. water
1 t. mustard
1/2 c. vinegar

Mix ham, eggs, milk and crackers together and form into a loaf. Mix next three ingredients together; pour over loaf, cover and bake at 300 degrees for 45 minutes. Remove cover and bake 45 minutes longer. Yield: 8-10 servings.

Jean Hergert, Pres.
Southlawn PTA, Liberal, Kans.

CRANBERRY HAMLOAF

1 c. cranberry sauce
1/2 t. allspice
1/2 t. cloves
2 1/4 c. ground ham
1/3 c. bread crumbs
1/4 c. onion, chopped
2 eggs, beaten
2 T. green pepper, chopped
1/2 t. dry mustard

Put cranberries on bottom of meat loaf pan. Mix allspice and cloves and sprinkle on cranberries. Mix remaining ingredients and pat over cranberry layer. Bake in 350 degree oven for 50-55 minutes. Yield: 6 servings.

Mrs. R. C. Hoger, Pres.
Green Homemakers Club
Valley City, N. Dak.

COMBINATION HAM LOAF

1 1/2 lb. ground cured ham
1 lb. ground pork
1 lb. ground beef
1 onion, diced
3 eggs
Cracker crumbs

Mix ham, pork, beef, onion, eggs and enough cracker crumbs to hold loaf together. Form into loaf, place in pan and bake at 350 degrees for 45 minutes.

SAUCE:
1 can tomato soup
1 t. dry mustard
1/2 c. brown sugar
Vinegar

Combine soup, mustard, sugar and vinegar to taste. Pour over loaf and bake 15-20 minutes longer. Yield: 8-10 servings.

Mrs. William R. Krebs, NG
Rebekah Lodge, Scott City, Kans.

INDIVIDUAL HAM LOAVES

1 1/2 lb. ground ham
1 1/2 lb. ground beef
3 eggs
1 t. dry mustard
5 c. corn flakes
2 1/2 c. milk
1 1/2 c. brown sugar
1 No. 2 can crushed pineapple, undrained

Mix ground meats, eggs, mustard, corn flakes and milk together thoroughly. Grease a 10 x 15-inch pan and sprinkle brown sugar over the bottom. Spread pineapple, with juice over brown sugar. Shape meat mixture into balls about the size of a cup and place on top of brown sugar and pineapple. Bake in a 350 degree oven for 1 hour and 30 minutes. Yield: 15 servings.

Mrs. James C. Routh, Reg.
DAR Eunice Sterling Chap., Wichita, Kans.

JUBILEE HAM LOAF

1 c. dry bread crumbs
2 eggs, slightly beaten
1 c. milk
1/4 t. cloves
1 t. dry mustard
1 lb. cured ham, ground
1/2 lb. lean pork, ground

Combine crumbs, milk, eggs and shortening; add meat and mix thoroughly. Press mixture into 9 x 5 x 2 1/2-inch loaf pan and bake at 350 degrees for 1 hour and 45 minutes. Yield: 8 servings.

Mrs. Donna Ross, Pres.
Mrs. Jaycee Gems, Mithcell, Nebr.

JEWEL HAM LOAF

2 lb. ground fresh pork
1 lb. ground cured ham
1 c. milk
1 1/2 c. rolled oats
2 eggs
1 9-oz. can crushed pineapple, drained

Combine pork, ham, milk, oats and eggs; mix well. Form into 12 loaves; place in baking pan.

SAUCE:
Pineapple juice
1 c. brown sugar
1/4 c. vinegar
1 t. dry mustard
1/4 t. cloves

Combine 1/2 cup brown sugar with pineapple, spread part of mixture over each loaf. Combine pineapple juice, remaining brown sugar, vinegar, mustard and cloves. Pour over loaves and bake at 350 degrees for 1 hour and 15 minutes or until done. Baste occasionally with sauce.

Mrs. Marie Holy, Pres.
Garden Club, Ft. Scott, Kans.

ROSS HAM LOAF

1 1/2 lb. ground ham
1 1/2 lb. ground steak
3 eggs, beaten
1 c. milk
1 c. bread crumbs
3 T. chili sauce
Few drops Worcestershire sauce

Combine all ingredients and mix thoroughly. Shape into a loaf, cover and bake at 350 degrees for 45 minutes. Uncover and continue baking for another 45 minutes. Yield: 8 servings.

Mrs. Frank Ross, Pres.
Beta Sigma Phi, Xi Beta Rho
Wellington, Kans.

HAM LOAF WITH SAUCE

2 lb. ground pork
1 lb. ground cured ham
3 c. flaked cereal
1 c. milk
1 t. dry mustard

Combine pork, ham, cereal, milk and mustard. Form into a loaf and bake at 300 degrees for 1 hour and 30 minutes.

SAUCE:
1/3 c. brown sugar
1/3 c. vinegar
1 egg
2 T. flour
1 t. prepared mustard
1 t. butter

Mix brown sugar, vinegar, egg, flour, mustard and butter together; simmer until thickened. Serve sauce with ham loaf. Yield: 6 servings.

Mrs. Clifford Sell, Home Ec. Adv. Chmn.
Conway, Kans.

UPSIDE-DOWN HAM LOAF

1/4 c. brown sugar, firmly packed
1/2 c. crushed pineapple, drained
1 t. dry mustard
2 T. vinegar
1 1/4 lb. smoked ham, ground
1/2 lb. ground pork
1 c. fine dry bread crumbs
1/2 t. salt
1 t. mustard
1/4 c. onion, minced
1 c. milk
1 t. Worcestershire sauce
1 egg

Combine sugar, pineapple, mustard and vinegar; pour into loaf pan, spreading into corners. Combine remaining ingredients; pack carefully but firmly on top of pineapple mixture. Bake at 350 degrees for 1 hour and 15 minutes. Let stand for 10 minutes; drain off liquid. Turn out. Yield: 6 servings.

Mrs. Don Abernethy, Pres.
LWV. Grand Island, Nebr.
Mrs. Orville Childs, Pres.
Meth. WSCS, Belleville, Kans.

HAM AND VEAL LOAF

1 lb. smoked ham, ground
1 lb. shoulder veal, ground
1/4 c. quick cooking tapioca
1 t. salt
1/8 t. pepper
1/4 c. onion, minced
2 t. Worcestershire sauce
2 c. milk

Combine all ingredients and mix well. Turn into a greased 9 x 5 x 3-inch loaf pan. Bake at 375 degrees for 1 hour and 15 minutes. Yield: 10 servings.

Ruth B. Stringham, Pres.
Pilot Club, Lawrence, Kans.

Pork

ROAST SUCKLING PIG

1 10-lb. suckling pig
1 lge. onion, minced
3/4 c. butter
2 18-oz. loaves bread
3 c. water
1 T. sage
1 1/2 t. salt
1/8 t. pepper
1 c. hot water
1 sm. red apple
Cranberries

Have butcher clean pig thoroughly, rinse inside and pat dry. Saute onion in 1/2 cup butter. Soak bread in water. Combine onion and bread with remaining ingredients. Fill pig lightly with dressing; secure opening. Tie legs in place; put piece of wood in mouth and place pig in kneeling position in roasting pan. Sprinkle with salt. Pour hot water in bottom of pan. Place pieces of aluminum foil over ears and tail. Roast at 325 degrees for 4 hours. Baste frequently with 1/4 cup butter. Remove foil 30 minutes before done. Place pig in kneeling position on hot platter. Remove block and put apple in mouth and cranberries in eye sockets. NOTE: To carve pig, cut at night angles to the backbone about 1-inch cuts. Run knife along backbone and under meat to loosen and lift up. Yield: 10-12 servings.

Mrs. Bert Warne, Gov.
Zonta Internatl., Dis. No. X11
Ft. Pierre, S. Dak.

HAM WITH SWEET POTATOES

3/4-1 lb. slice of ham
2 med. sweet potatoes, peeled
2 T. brown sugar
1 c. hot water

Cut ham in serving pieces and brown slightly; place in a baking dish. Slice sweet potatoes over ham and sprinkle with sugar. Add water to drippings and pour over sweet potatoes. Cover and bake at 350 degrees for 45 minutes. Bast occasionally with liquid. Remove cover for last 15 minutes. Yield: 4 serving

Mrs. Claude Anderson, Treas.
Christian Church, Oneida, Kans.

BAKED PORK CHOPS WITH APPLES

6 thick pork shoulder chops
Salt
6 tart apples, sliced 1-in. thick
1/4 c. water
1/4 c. sugar

Brown chops on both sides; sprinkle with salt. Place apple slices on top of pork chops; add water and sprinkle with sugar. Cover and bake at 350 degrees for 45 minutes to 1 hour. Yield: 6 servings.

Mrs. R. G. Millard, Pres.
Jaycee Jaynes, Valley Center, Kans.

PORK CHOPS BAKED IN TOMATO SOUP

6 pork chops
Flour
1 can tomato soup
1/2 c. celery, chopped
1 green pepper, chopped
3/4 c. onions, chopped
3/4 t. salt
1/4 t. paprika

Dredge pork chops with flour and brown. Place in baking dish. Combine remaining ingredients and pour over pork chops. Cover and bake at 350 degrees about 1 hour. Remove cover last 15 minutes. Yield: 6 servings.

Mrs. Harper Hunter, Jr. Pres.
WMB, Pierre, S. Dak.

PORK CHOPS AND POTATO CASSEROLE

6 med. potatoes, peeled and sliced
1 med. onion, sliced
Salt
Pepper
1/3 c. milk
6 pork chops
Flour
Cracker crumbs

(Continued on next page)

Layer potatoes and onions in shallow baking dish; sprinkle with salt and pepper. Flour pork chops and brown; place chops on top of potatoes. Add milk to pork drippings and simmer. Pour over potatoes, top with cracker crumbs, cover and bake at 350 degrees for 50-60 minutes. Yield: 6 servings.

Mrs. Delmar Brack, Pastor's Wife
Herington, Kans.

PORK CHOP-KRAUT DINNER

4 pork chops
1/2 t. salt
Dash of pepper
2 c. sauerkraut
1 sm. onion, chopped
1/4 c. brown sugar
1 med. apple, sliced

Trim fat from chops. Heat fat in skillet. After obtaining about 2 tablespoons melted fat, remove trimmings. Season and brown chops. Remove chops from pan. Mix remaining ingredients in skillet. Season with salt. Place chops on top. Cover and cook over low heat 1 hour or until meat is tender. Yield: 4 servings.

Mrs. Earl Miller, Treas.
Meth. WSCS, Carpenter, S. Dak.

PORK CHOP SKILLET MEAL

4 T. fat
4 pork chops
4 slices onion
4 green pepper rings
4 T. rice, uncooked
3 c. stewed tomatoes
1 c. celery, diced
1 t. salt

Brown pork chops in hot fat; place an onion slice and pepper ring on each chop. Fill pepper ring with a tablespoon of rice. Pour tomatoes around meat; add celery and salt. Cover and simmer 1 hour. Yield: 4 servings.

Mrs. Joe Schicke, Pres.
Green Thumb Garden Club
Independence, Kans.

STUFFED PORK CHOPS

2 c. bread crumbs
4 T. butter
1/2 c. mushrooms, chopped
2 1/2 t. salt
1 t. parsley, minced
4-6 pork chops, slit pocket
2 T. shortening
1/4 t. pepper
3 T. water

Mix bread crumbs, butter, mushrooms, 1 1/2 teaspoon salt and parsley. Fill pockets in pork chops with stuffing. Brown in shortening. Season; add water and cover. Simmer slowly or bake in oven for 1 hour. Yield: 2 servings.

Mrs. Charles Dahl, Pres.
American Legion Aux., Smith and Wright
Isohel, S. Dak.

SPANISH PORK CHOPS

4 pork chops
1 can tomato-rice soup
1/2 soup can water
1/4 t. garlic salt
1/4 t. celery salt

Brown chops; arrange in casserole and cover with soup. Add water to drippings and bring to boil; pour over soup and chops. Sprinkle with garlic salt and celery salt; cover and bake at 350 degrees for 1 hour. Yield: 4 servings.

Mrs. Mary Shade, Pres.
BPW Club, Sedan, Kans.

PORK CHOPS SUPREME

6 center cut pork chops
Flour
Salt and pepper
Fat
2 T. lemon juice
2 T. brown sugar
1 med. onion, sliced
1/2 c. catsup
2-4 T. water

Dredge pork chops in seasoned flour; brown in fat. Drain off fat. Sprinkle with lemon juice and brown sugar. Top each chop with an onion slice; pour catsup over chops and cover with water. Cover and simmer until tender. Yield: 6 servings.

Mrs. Wm. Purdy, Treas.
Christian Church, Madison, Nebr.

SAUSAGE CASSEROLE

1 lb. pork sausage
1/4 c. onion, minced
1 c. cooked rice
1/4 c. water
1/4 c. pimento, chopped
1/2 c. celery, chopped
1 can cream of mushroom soup

Crumble sausage and brown. Pour off excess fat. Remove sausage and cook onion until clear. Return sausage to pan and add remaining ingredients. Mix thoroughly and pour into a 1-quart casserole. Bake at 350 degrees for 30 minutes. Yield: 6 servings.

Gertrude Zartner, Pres.
Golden Circle Ext. Club, Bellevue, Nebr.

GLAZED PORK ROAST

4-5 lb. pork loin
1 t. salt
1/4 t. allspice
1/2 t. cinnamon

Rub pork with mixture of salt, cinnamon and allspice. Place fat side up on rack in roasting pan. Roast at 325 degrees for 35-45 minutes per pound. When roast is 1/2 done brush with 1 cup spicy plum sauce.

SPICY PLUM SAUCE:
1 1 lb. can purple plums, drained
1/2 t. salt
2 T. cornstarch
1/8 t. allspice
2 T. lemon juice
1 T. butter

Combine salt, cornstarch and allspice; add to plum juice. Cook until thickened; add lemon juice and brush. Serve remaining sauce with plums. Yield: 4-6 servings.

Phyllis J. Ludvigson, Historian
Zion Luth. Ladies Guild
Prairie Village, Kans.

SMOKY PORK ROAST

1 4 to 5-lb. roast
2 t. liquid smoke
Salt and pepper to taste
1 8-oz. can tomato sauce
1 1/2 t. onion juice
1/4 c. vinegar
3 T. brown sugar
1 t. dry mustard
2 T. Worcestershire sauce

Rub roast on all sides with liquid smoke; sprinkle with salt and pepper. Roast at 325 degrees for 1 hour. Pour off accumulated fat. Combine remaining ingredients; brush on all sides of roast. Bake 1 hour longer, basting occasionally with remaining sauce. Serve hot or cold.

Mrs. H. Wroe, Pres.
Sweet Adelines Inc., Fargo, N. Dak.

OVEN-BARBECUED RIBS

Pork ribs
1 lemon, thinly sliced
1 onion, finely chopped
Salt and pepper

Cut meat into pieces; place in shallow pan and top with lemon slices, onion, salt and pepper. Bake uncovered at 450 degrees for 45 minutes.

BARBECUE SAUCE:
1 t. chili powder
1 t. celery seed
1/4 c. brown sugar
1/4 c. vinegar
1/4 c. Worcestershire sauce
1 c. catsup
2 c. water

Combine chili powder, celery seed, sugar, vinegar, Worcestershire sauce, catsup and water; bring to a boil. Pour over ribs and bake uncovered at 200 degrees for 1 hour to 1 hour and 30 minutes. Yield: 6 servings.

Mrs. Edith Boere, Pres.
BPW Club, Phillipsburg, Kans.

BARBECUED SPARERIBS

1 T. celery salt
1 T. chili powder
1/4 c. brown sugar
1 T. salt
1 t. paprika
2 1/2 lb. ribs
1 c. tomato juice
1 c. vinegar

Combine celery salt, chili powder, sugar, salt, paprika and rub on ribs. Add tomato juice and vinegar to remaining ingredients. Heat and use to baste ribs. Yield: 6 servings.

Mrs. Stanley Welsh
American Legion Aux., Yankton, S. Dak.

OVEN-BARBECUED SPARERIBS

4 lb. spareribs, serving pieces

Roast spareribs, uncovered, in shallow pan at 450 degrees for 30 minutes. Drain off fat.

BARBECUE SAUCE:
1 onion, grated
1 c. catsup
1 1/4 c. water
1/2 c. vinegar
2 T. brown sugar
2 T. Worcestershire sauce
1/2 t. salt
1 t. chili powder
1 t. mustard

Combine onion, catsup, water, vinegar, sugar, Worcestershire sauce, salt, chili powder and mustard. Pour over ribs and roast at 350 degrees for 1 hour.

Mrs. Herbert Zartman, Pres.
Cave Free Meth. WMS, Fowler, Kans.

Veal and Variety Meats

VEAL PAPRIKA

3 1/2 lb. boneless veal shank or shoulder, cut into 1/2-in. cubes
6 slices of bacon, cut up sm. pieces
2/3 c. onion, chopped

(Continued on next page)

5 c. or 3 cans chicken broth
3 T. paprika
1 1/2 t. salt
3 T. flour
1/2 c. water
1 c. sour cream
Toasted, slivered almonds (opt.)

Saute veal, bacon and onion until golden brown. Add broth, paprika and salt. Cover and simmer about 1 hour to 1 hour and 30 minutes or until veal is tender. Mix flour with water and sour cream. Stir into veal; cook until thickened, stirring constantly. Add more salt and paprika if desired. Garnish with almonds.

Mrs. John Anderson, Jr.
Wife of Gov. of Kans., Topeka, Kans.

STUFFED VEAL BREAST

3-5 lb. veal breast
Potato stuffing
1 c. flour
Salt
Pepper
Ginger
2 T. poultry fat
1 onion, chopped
Boiling water

Have butcher make an opening in underside of veal breast. Stuff with potato stuffing and sew up opening. Mix flour, salt, pepper and ginger. Dredge veal in flour mixture and place in roasting pan. Add fat, onion and a little boiling water to veal; brown at 500 degrees. Reduce heat to 300 degrees, cover and bake for 2 hours and 30 minutes to 3 hours.

POTATO STUFFING:
2 c. hot mashed potatoes
1 qt. stale bread
1 t. salt
1/8 t. pepper
2 T. fat drippings, melted
1 egg, beaten
1/2 t. onion, finely chopped

Soak bread in cold water and squeeze out as much water as possible. Season and add melted fat. Mix thoroughly; add egg, onion and hot mashed potatoes. Mix well and stuff veal breast. May also be used in stuffing poultry. Yield: 6 servings.

Mrs. Joel Reibstein, Pres.
Temple Beth Sholom S'hood, Topeka, Kans.

LIVER AND ONION CASSEROLE

3 lge. Bermuda onions, sliced
1 lb. calves liver, sliced
1 beef bouillon cube
Fat
1/2 c. boiling water
1/2 stick margarine
2 T. parsley, minced
1 bay leaf
1/4 t. thyme
Salt and pepper to taste

Season and brown liver on both sides in fat. Place 1/2 of onions in casserole and season. Add a layer of liver, remaining onions and remaining liver. Dissolve bouillon cube in water; add margarine. Pour over casserole and sprinkle with parsley and thyme. Lay bay leaf on top. Cover and bake at 350 degrees for 30 minutes. Remove. Cover and bake 30 minutes longer. Yield: 4 servings.

Laura I. Bash, Pres.
Amer. Business Women's Assn.
Kansas City, Kans.

CONOVER DEVILED LIVER

10 pieces beef liver
1 T. salt
1 t. pepper
1 t. dry mustard
1/4 t. cayenne pepper
1/4 t. paprika
1/2 c. butter, melted
1/2 c. vinegar
1/4 c. Worcestershire sauce
4 eggs
Bread crumbs

Combine salt, pepper, mustard, cayenne pepper, paprika, butter, vinegar and Worcestershire sauce. Marinate liver in seasoning mixture for 30 minutes. Dip in eggs and then in bread crumbs; brown in fat. Place on wire rack in baking dish and bake at 350 degrees for 30 minutes. Yield: 10 servings.

Mrs. Forrest W. Conover, Pres.
The Lincoln Goodwill Industries
Women's Aux., Lincoln, Nebr.

LIVER AND MUSHROOMS

6 slices liver, serving pieces
1 c. flour
1/2 c. bacon fat
Salt and pepper to taste
1 lge. onion, sliced
1 can mushroom soup
1 c. milk

Clean liver; scald until surface turns gray. Drain and dredge liver in flour. Fry in fat until brown on both sides. Add salt, pepper, onion and mushroom soup thinned with milk. Cover skillet and simmer until done. Yield: 6 servings.

Mrs. Robert Schonberner, Aux. Mother
Kans. State FOE, Junction City, Kans.

FRIED SWEET BREADS

Sweet breads
1 qt. boiling water
1 t. salt
1 T. vinegar
1 egg, beaten
Cracker crumbs
Fat

Cover sweet breads with boiling water. Add salt and vinegar; simmer for 20 minutes. Drain; rinse in cold water and drain again. Split lengthwise, dip in egg, roll in crumbs and brown in fat.

Mrs. Richard Mann, Pres.
Live "N" Learn HD Unit, Cedar Point, Kans.

Wild Game

WILD DUCK ROAST

1 wild duck
2 slices bread
2 lge. pats butter, cubed
Hot water
1 med. white onion, thinly sliced
1 stalk celery, finely cut
Apples
1 t. parsley
1 t. poultry seasoning
Salt and pepper
2 sm. carrots
Bacon strips

Place duck in salt water overnight. Dry thoroughly inside and out with paper towel. Spread bread with butter. Pour just enough water over bread to moisten. Add onion, celery, 1 diced apple, parsley, poultry seasoning, salt and pepper. Mix ingredients lightly. Put stuffing in duck. Fasten opening securely with skewers on sew sheet. Proceed to fill front. Push carrots, 1 small quartered apple and small pieces of celery, as space allows, down front space of neck. Put few slices of onion around neck; fasten tightly. Cover breast with bacon. Place in roaster with 1 cup water. Roast in 400 degree oven for 1 hour. Turn duck so breast is down. Reduce heat to 350 degrees, roast for 1 hour or until well done. Yield: 2 servings.

Mrs. C. W. Barke, Pres.
Meth. WSCS, Donny Brook, N. Dak.

DUCK BREASTS IN CREAM

6 breasts of wild duck
Cold water or vinegar water
1 t. meat tenderizer
1/4 t. pepper
1-1 1/2 t. salt
Flour
1/4 lb. butter
1 qt. half and half or cream

Wash duck breasts thoroughly in cold salt water or vinegar water. Sprinkle breast with meat tenderizer, salt and pepper. Flour breasts well; brown in butter in heavy skillet. Cover with cream and simmer slowly for 1 hour to 1 hour and 30 minutes or until tender. Cover skillet for part of the cooking time. NOTE: Skillet may also be placed in oven to simmer if oven is in use for rest of dinner. Yield: 6 servings.

Mrs. Roy C. Snyder, Pres.
Meth. WSCS, Rapid City, S. Dak.

ROAST WILD DUCK

1 Mallard duck
Salt

Salt duck and place in roasting pan.

DRESSING:
4 slices bread, cubed
1 med. onion, diced
1 c. raisins
24-30 prunes
1 grapefruit, diced
4 apples, peeled and sliced
1/2 t. cinnamon
1/4 t. cloves
1/2 t. salt
4 T. sugar

Mix all other ingredients and add enough water to make very juicy sauce. Stuff duck and pour remaining dressing around duck. Roast until done; baste with the sauce and adding water if necessary. Yield: 4-5 servings.

Mrs. Herman Keiser, Pres.
Luth. LWML, Omaha, Nebr.

QUAIL-LUSH

4 quail, dressed
Salt and pepper to taste
4 giblets, ground
1 onion, chopped
1 egg, beaten
Tabasco sauce
1/2 t. ground sage
8 slices dry bread, cubed and moistened
1 c. cream
Butter

Place each quail on back on a square of foil. Season with salt and pepper. Toss remaining ingredients except cream and butter. Fill each quail with dressing. Place 1/4 cup cream atop dressing of each bird. Drugstore wrap each quail. Bake at 325 degrees for 1 hour and 30 minutes. Remove from oven. Brush with butter. Broil 3-4 minutes. Yield: 4 servings.

Alyse Mazourek, Charter Member
BPW Club, Wagner, S. Dak.

BARBECUED PHEASANT

1/2 c. salad oil
1 1/4 c. water
2 T. onion, chopped
1 clove garlic
1 1/2 t. sugar
1 t. salt
1 t. chili powder
1 t. paprika
1 t. pepper
1/2 t. mustard
2 T. vinegar
1 t. Worcestershire sauce
Pheasant

Combine all ingredients; simmer 30 minutes. As pheasant turns on spit, brush with sauce. Cook 1 hour to 1 hour and 30 minutes. Yield: 2 servings.

Mrs. K. A. Turner, Past Pres.
Woman's Club, Rolla, N. Dak.

BREAST O' PHEASANT

Breast of 2 pheasants
1/2 c. butter, melted
1 c. bread crumbs
Salt and pepper to taste
1 c. sour cream

Bone meat; dip in melted butter. Roll in bread crumbs and brown in skillet. Place in a baking dish with small amount of butter. Season with salt and pepper. Pour sour cream over meat; bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. Clinton Thomas, Pres.
Sacred Heart Cath. Altar Soc.
Dupree, S. Dak.

BREAST OF PHEASANT

6 pheasant breasts, boned and sliced
1/4 c. flour
Butter
Dredge marinated pheasant in flour. Brown slowly in butter; return to marinade and bake at 325 degrees for 45 minutes. Uncover and baste with marinade.

MARINADE:
1 bottle 7-Up
1 clove garlic, crushed
2 t. ground ginger
Dash of pepper
1 T. salt
1/2 c. salad oil

Combine 7-Up, garlic, ginger, pepper, salt and oil. Marinate pheasant in mixture overnight. Drain. Yield: 6 servings.

Mrs. Ura C. Brown, Historian
Handy Fixers Club, Sidney, Nebr.

PHEASANT CASSEROLE

1 1/2 c. cubed cooked pheasant
3/4 c. celery, chopped
2 hard-cooked eggs, diced
1 sm. can mushroom soup
1 T. onion, minced
1 c. cooked noodles
Salt and pepper to taste
Cheese, grated

Mix ingredients. Pour into a buttered quart casserole and sprinkle top with grated cheese. Bake at 400 degrees for 40 minutes in preheated oven. NOTE: Chicken or ham may be substituted for pheasant. Yield: 6 servings.

Dorothy Peterson, Pres.
WSCS, De Smet, S. Dak.

GAME BIRDS L'ORANGE

6 partidges or pheasants
Salt pork or bacon
6-8 Florida oranges
2 T. butter or margarine
3 green onions, minced
3/4 t. dried tarragon leaves
6 T. currant jelly
1/4 t. dry mustard
1/4 t. salt

Tie legs and wings close to body of each bird with string. Season with salt and pepper. Completely cover breast with slices of salt pork; tie in place with string. Roast in 425 degree oven for 30 minutes. Prepare sauce while birds are roasting. Using a potato peeler, remove very thin orange-colored top of the rind from one orange; shred into fine pieces with scissors to make 3 tablespoons. Section 3 or 4 oranges to make about 1 1/2 cups drained sections. Drain sections and measure juice; ream remaining oranges to make 1 1/4 cups juice. Reserve. In a large skillet melt butter; add onion and tarragon and cook 2 or 3 minutes. Add orange juice, shredded peel, currant jelly, dry mustard and salt. Stir and bring to a boil. Remove birds from oven and place in skillet. Cover and simmer gently 15-20 minutes. Remove birds to platter. Add orange sections to sauce. Heat quickly and serve with partridges or pheasants. Yield: 6 servings.

Photograph for this recipe on front cover

ROAST PHEASANT

Flour
2 pheasants, cut up
2 onions, chopped
1 green pepper, chopped
1 can cream celery soup
1 can cream mushroom soup
1/2 c. milk (opt.)

Flour and brown pheasant. Put in a medium size roaster. Cover with onion and green pepper. Combine remaining ingredients. Pour over pheasant; cover. Bake at 350 degrees for 1 hour.

Mrs. O. H. Emme, Pres.
Beta Sigma Phi City Coun.
Rapid City, S. Dak.

SAVORY PHEASANT

1 pheasant, cut in serving pieces
Flour
Salt and pepper, as desired
Poultry seasoning (opt.)
1 1/2 T. shortening or butter
1 med. onion, sliced (opt.)
1 can cream of chicken soup
1/2 c. sour cream
1/2 c. water

Roll pheasant pieces in flour and seasonings. Brown in shortening. Place in casserole. Add remaining ingredients. Bake at 350 degrees for 1 hour and 30 minutes. NOTE: The gravy is delicious served with mashed potatoes or rice. Yield: 3-4 servings.

Mrs. Emil A. Giese
Fed. Womens Club, Hettinger, N. Dak.

SOUTH DAKOTA PHEASANT STEAKETTES

4 pheasants
3 eggs
1 c. flour
Salt and pepper

Clean pheasants and use breasts and thighs. Cut meat of pheasant from bones and chop into steakettes. Roll pheasant steakettes in flour seasoned with salt and pepper. Dip into beaten eggs. Brown on all sides in hot fat for about 30 minutes.

Imogene Van Overschelde, State Supervisor
Home Educ., Dept. of Public Instruction
Pierre, S. Dak.

PHEASANT SUPREME

1-2 pheasants
1 c. rice
2 T. lard
1 sm. onion
2 1/2 c. hot water
Salt and pepper

Cut pheasant into serving pieces; roast until partially done. Brown rice in lard until deep brown. Pour browned rice over the pheasant in roaster. Add remaining ingredients. Bake at 350 degrees for 30 minutes. Yield: 6 servings.

Mrs. Mary Kaupp, Treas.
Women's Flwp., Gregory, S. Dak.

GOLDEN BROWN FRIED RABBIT

2 to 3-lb. young rabbit
1/2 c. flour
1 1/2 t. salt
1/2 t. pepper
Butter or fat

Moisten rabbit meat. Shake pieces in paper bag in mixture of flour and seasoning. Place pieces in 1/2-inch of hot butter or fat in heavy skillet, turning to brown evenly on all sides. Reduce heat: cover and cook slowly 40-50 minutes or until tender. For crisp crust on rabbit meat, uncover for the last 10-15 minutes.

Mrs. Robert D. Roe, Pres.
Meth. WSCS, Philip, S. Dak.

BARBECUED DEER STEAKS

2 lb. deer steak
1 t. salt
1/2 t. pepper
3 T. butter
1 lge. onion, minced
1/2 c. white wine
1 bottle barbecue sauce

Salt, pepper and flour steaks; brown in butter. Place a layer of steaks in casserole; add a little onion and barbecue sauce. Continue layers until all steaks are used. Pour wine over steaks; cover and bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. J. C. Blackburn, Coun.
BPW Club, Parsons, Kans.

Poultry and Seafood

RECIPE FOR GLAZED BAKED CHICKEN ON PAGE 70.

BAKED CHICKEN

1 chicken fryer, serving pieces
Flour
1 can cream of chicken soup
1/2 c. water

Dredge chicken in flour and place in baking pan. Mix soup with water until smooth. Pour soup over chicken, cover and bake at 375 degrees for 1 hour. Remove cover and continue baking until chicken is browned. Yield: 4-6 servings.

Mrs. Virgil Dreher
Town and Country HDU, Great Bend, Kans.

BAKED CHICKEN

3-4 lb. hen, cut up
1 1/2 c. celery, minced
1 sm. onion, minced
1 1/2 c. Velveeta cheese, chopped
3 c. broth
1/2 t. pepper and salt
1 c. mushroom soup
2 eggs, beaten
3 c. Ritz crackers, crushed
1 can chow mein noodles

Place hen in bottom of baking dish. Combine celery, onion, cheese, broth, salt, pepper, soup, eggs and crackers. Mix well and spoon over chicken. Sprinkle with noodles and bake at 350 degrees for 2 hours to 2 hours and 30 minutes. Yield: 8 servings.

Mrs. Eldon Nicholson, Pres.
Jaycee Jaynes, Olathe, Kans.

BAKED CHICKEN AND NOODLES

4 oz. med. egg noodles
3/4 c. celery, diagonally sliced
1/4 c. onion, diced
2 t. butter
1 can condensed cream of chicken
3/4 c. milk
2 c. chicken or turkey, diced
1/4 c. pimento, diced
1/4 c. buttered bread crumbs

Cook noodles in unsalted water until tender; drain. Cook celery and onion in butter until they are transparent. Blend in soup and milk; add chicken and pimento. Fold in cooked noodles. Put in 9 x 9-inch baking pan. Sprinkle bread crumbs on top. Bake at 350 degrees for 45 minutes or until sauce is bubbling and crumbs are brown. Yield: 8 servings.

Mrs. Betty Jean Yapp, State Pres.
Nebraska Home Ec. Assn., Lincoln, Nebr.

CHICKEN IN SOUR CREAM

1 3-lb. chicken, cut up
1 t. salt
1/4 c. flour
1/2 t. paprika
1/4 t. pepper
1 1/2 c. thick sour cream

Mix salt, flour, paprika and pepper; dredge chicken in mixture. Place chicken in well greased baking dish; pour sour cream over chicken. Bake at 375 degrees for 1 hour. Do not cover.

Mrs. Mark Emswiler, Sec.-Treas.
Church of the Brethren Women's Flwp.
Friend, Kans.

GLAZED BAKED CHICKEN

1 3-lb. frying chicken, cut into serving pieces
1/2 c. Sherry
1/3 c. dark corn syrup
2 T. corn oil or margarine, melted
2 T. onion, finely chopped
1/2 t. salt
Dash of pepper
1 T. cornstarch
1/2 c. cold water

Arrange chicken pieces, skin side down, in shallow pan. Combine Sherry and corn syrup; pour over chicken. Cover and let marinate 1 hour. Combine corn oil or margarine, onion, salt and pepper in shallow baking pan. Add chicken, skin side up. Bake in 375 degrees, basting frequently with Sherry mixture about 1 hour or until chicken is tender. Add remaining Sherry mixture to liquid in pan; continue baking chicken, basting several times, about 15 minutes. Remove chicken and place on hot serving platter. Blend cornstarch and water. Stir into liquid in baking pan. Cook over low heat, stirring and scraping with spoon to loosen baked juices, about 2 minutes or until mixture thickens slightly and boils. Pour over chicken. Yield: 4 servings.

(Photograph for this recipe on page 69)

OVEN-BARBECUED CHICKEN

3-lb. chicken, cut in serving pieces
Salt and pepper
1/4 c. brown sugar
1/4 c. barbecue sauce
1/4 c. cooking oil
1 c. catsup

Combine salt, pepper, brown sugar, barbecue sauce, cooking oil and catsup. Dip chicken into barbecue sauce. Line cookie sheet with foil; place chicken on cookie sheet and cover with foil. Seal edges and bake at 350 degrees for 1 hour. Yield: 4 servings.

Mrs. Florence Ocker, Pres.
Colusa HDU, Sublette, Kans.

BARBECUED CHICKEN

1 chicken, cut in serving pieces
1/4 c. butter, melted

Melt butter in baking pan; add chicken and cover. Bake at 350 degrees for 1 hour.

BARBECUE SAUCE:
1 t. paprika
1 med. onion, chopped
1 clove garlic
1 c. vinegar
1/2 c. brown sugar
1 1/2 T. granulated sugar
1 t. mustard
1 T. Worcestershire sauce
6 T. catsup

Combine ingredients and boil 10 minutes. Pour sauce over chicken; uncover and bake 1 hour longer. Baste often. Yield: 6 servings.

Pat Reese, Pres.
Modern Mrs. Club, Phillipsburg, Kans.

BEST-EVER CHICKEN

1 hen, cooked, boned, chopped
Dressing

Spoon 1-inch of dressing in bottom of greased baking pan. Cover with chicken.

TOPPING:
1 pt. chicken broth
3 T. flour
1 pt. milk
2 eggs, beaten
2 c. cracker crumbs
1/4 c. butter

Cook broth, flour, milk and eggs together until of custard consistency. Pour over chicken, sprinkle with cracker crumbs and dot with butter. Bake at 350 degrees for 40-45 minutes. Yield: 15 servings.

Mrs. Hazel Cook, Pres.
Kimball EUB Church Ladies Aid
Stark, Kans.

CHICKEN BREAST WITH MUSHROOMS

8 chicken breasts
Salt and pepper
Flour
Shortening
1 pt. half and half or cream
1 box fresh mushrooms, sliced

Season chicken with salt and pepper; dredge with flour and brown in hot fat. Pour sliced mushrooms and cream over chicken. Bake at 350 degrees for 1 hour.

Mrs. Bob Masters, Pres.
Christian Church CWF, Latham, Kans.

CHICKEN BREAST ROYAL

6 chicken breasts
Salt and pepper
1 clove garlic, split
1/4 c. butter
6 slices Canadian bacon
6 slices canned pineapple, drained
1/2 c. Sherry
2 T. sesame seeds

Season chicken breasts with salt and pepper; let stand 30 minutes. Saute garlic in butter; add chicken and brown on both sides. Remove garlic. Lay Canadian bacon in shallow baking dish; place chicken breasts over bacon. Add pineapple juice and sherry to chicken drippings; heat and pour over chicken. Sprinkle sesame seeds over chicken; cover and bake at 350 degrees for 30 minutes. Uncover, add pineapple slices, bake 15-20 minutes longer and baste. Arrange chicken, bacon and pineapple on platter and pour sauce over all. Yield: 6 servings.

Ruth Kunkle, Pres.
Beta Sigma Phi-City Coun., Omaha, Nebr.

CHICKEN BREAST SUPREME

3 med. broiler-fryer chicken breasts, cut in half lengthwise
3/4 t. seasoned salt
Paprika
1 chicken bouillon cube
1 c. boiling water
1/4 c. sauterne or 1 T. wine vinegar
1/2 t. instant onion, minced
1/2 t. curry powder (opt.)
Dash pepper

Sprinkle chicken with salt and paprika; place in 11 x 7 x 1-inch baking dish. Dissolve bouillon cube in boiling water; add wine, onion, curry powder and pepper. Pour over chicken. Cover with foil and bake at 350 degrees for 30 minutes. Uncover and bake 45 minutes longer or till tender. Remove chicken; strain juices and reserve for sauce.

SAUCE:
2 T. flour
1/4 c. water
Juice from pan
1 3-oz. can sliced mushrooms, drained

Blend flour, water and juice from pan. Simmer until thickened; add mushrooms and heat. Spoon over chicken. Yield: 6 servings.

Mrs. Harvey Smith, Pres.
Central Christian Church CWF
Kans. City, Kans.

CHICKEN BREAST SUPREME

2 T. onion, chopped
2 T. celery, chopped
2/3 c. mushroom pieces
1/4 c. butter
1/4 t. salt
1/4 t. pepper
4 t. lemon juice
1/2 c. almonds, chopped
1/4 c. cooked rice
6 fryer breasts
1/2 c. butter, melted
1 1/2 c. potato chips, crushed
1/2 t. salt
6 bacon strips

Saute onions, celery and mushrooms in butter; add salt, pepper, lemon juice, nuts and rice. Fill chicken cavities with mixture; fasten with skewers, dip in butter and roll in potato chips. Place in 13 x 9 x 2-inch pan, skewer side down and top with bacon strips. Bake at 350 degrees for 1 hour and 30 minutes. Yield: 6 servings.

Mrs. Harold Evans, Pres.
WSCS, Sterling, Kans.

CHICKEN OR TURKEY CAKES

1 c. cooked chicken or turkey, chopped
1 T. cream
2 eggs, slightly beaten
1/4 t. salt
Few grains of pepper
Crumbs
1 c. white sauce
1/3 c. celery, diced

Add cream, one egg, salt and pepper to chicken or turkey. Shape in small flat cakes; dip in egg and crumbs. Saute in butter until well browned on both sides. Add celery to sauce; pour over cakes just before serving. Yield: 4 servings.

Mrs. Rein Holt Polsfut
Minot, N. Dak.

CHICKEN CASSEROLE

3-4 lb. hen, cooked and diced
1 1/2 c. celery, chopped
1 lge. onion, chopped
1 1/2 c. cheese, cubed
1/2 t. salt
1/2 t. pepper
1 can mushroom soup
2 eggs, well beaten
4 c. fine bread crumbs
6 c. broth

Combine all ingedients and pour into buttered casserole. Bake at 350 degrees for 45 minutes. Yield: 24 servings.

Mrs. Woodrow Yost, Pres.
WSWS, Alexander, Kans.

CHICKEN CASSEROLE

2 lb. frying chicken, cut up
1 can cream of chicken soup
1/2 lge. can evaporated milk
1/4 t. poultry seasoning
1/4 t. salt
1/8 t. pepper
4 carrots, quartered
6 sm. onions
1 pkg. frozen lima beans

Fry chicken in skillet; place in 2-quart casserole. Pour soup and milk in skillet; add seasonings, carrots, onions and beans. Cover and cook 20 minutes. Pour over chicken; cover and refrigerate immediately. Remove 1 hour and 15 minutes before serving. Cover and bake at 375 degrees for 1 hour. Uncover and bake 15 minutes longer. Yield: 4 servings.

Mrs. A. V. Nordeen, Reg.
DAR, Nancy Gary Chap., Norfolk, Nebr.

CHICKEN-DRESSING CASSEROLE

1 lge. stewing hen
3-4 c. water
1-1 1/2 loaves bread, cubed
Chicken broth
Salt and pepper
1/2 t. sage
1 med. onion, minced
Butter
Celery, minced (opt.)
1 1/2 qt. milk
3/4 c. flour
1/2 c. chicken fat
4 eggs, beaten
Buttered cracker crumbs

Cook hen in water until tender. Bone chicken and dice. Skim fat off broth; save. Moisten bread with broth. Add seasonings. Cook onion and celery in butter; add. Put alternate layers of dressing and chicken in greased 12 x 15-inch pan. Heat milk to boiling point. Make paste of flour and chicken fat. Add to milk. Cook until thickened. Remove from heat; add eggs stirring constantly. Season to taste. Pour over chicken-dressing mixture. Cover with buttered cracker crumbs. Bake at 325 degrees until custard is set and chicken and dressing are hot. Yield: 15 servings.

Mrs. Frank McCormack, Pres.
Meth. WSCS, Des Lacs, N. Dak.

QUICK CHICKEN WITH DRESSING

2 1/2 lb. chicken, cooked and boned, diced

DRESSING:
2 c. corn bread, crumbled
2 c. bread, cubes
1/2 t. pepper
3 t. sage

(Continued on next page)

2 T. margarine
Chicken broth
1 egg, slightly beaten

Combine corn bread, bread cubes, pepper, sage, margarine and enough broth to moisten. Add egg and mix lightly. Place chicken in 8 x 12-inch pan and cover with dressing. Pour remaining broth over chicken and dressing. Bake at 350 degrees for 15 minutes. Yield: 10 servings.

Velma I. Campbell, Past Pres.-Pres. Treas.
American Legion Aux., Meade, Kans.

CHICKEN EGG CUSTARD

1 lge. chicken

Onion
Salt and pepper
1/2 loaf bread
3 eggs, beaten
2 c. milk
1 c. chicken broth
2 cans mushroom
Butter
Bread crumbs

Cook chicken with onion, salt and pepper. Remove chicken from bones and dice. Remove crust from bread and cut into cubes. Combine chicken, bread, eggs, milk, broth and mushrooms. Pour into casserole and top with bread crums mixed with butter. Bake at 350 degrees for 1 hour. Yield: 15 servings.

Mrs. Don Wightman, Pres.
Hosp. Aux., Wayne, Nebr.

FRENCH CHICKEN

2 1/2-3 lb. frying chicken, cut up
Flour
1/4 c. cooking oil
Salt and pepper
1 pkg. onion soup mix
2 1/2 c. hot water
1 T. Worcestershire sauce
1 t. garlic powder
3 T. flour (heaping)
7-oz. can diced mushrooms, drained
Raw onion rings

Roll chicken pieces in flour, salt and pepper. Brown in oil. Add hot water to onion soup mix; stir and add Worcestershire sauce and garlic powder. Remove browned chicken to 11 x 8 x 2-inch baking dish. Add flour to chicken drippings and stir well. Add onion soup mixture and boil, stirring constantly. Pour gravy mixture over chicken. Garnish with mushrooms and onion rings; cover and bake at 375 degrees for 45 minutes. Serve with cooked rice. Yield: 6 servings.

Mrs. Howard Fick, Pres.
Beta Sigma Phi, Beta Rho Chap.
Manhattan, Kans.

CHICKEN FRICASSEE

2 1/2-3 lb. chicken, cut-up
3 T. flour
1 t. salt
1 t. paprika
1/8 t. pepper
1/4 c. shortening
1 can cream of chicken soup
1/2 c. milk
1/4 t. (scant) nutmeg

Dredge chicken in mixture of flour, salt, paprika and pepper. Brown in shortening; place in baking dish. Combine soup, milk and nutmeg; heat and pour over chicken. Cover and bake at 275 degrees for 2 hours. Yield: 6 servings.

Mrs. Ocie Miller, Pres.
WSCS, Glasco, Kans.

BATTER FRIED CHICKEN

2 1/2-3 lb. frying chicken, cut up
Celery salt
Salt and pepper
Flour
Cooking oil

Simmer chicken for 20 minutes. Drain and dry thoroughly. Sprinkle with celery salt, salt and pepper; coat with flour and dip into batter. Fry in deep fat for 5-7 minutes. Drain and serve.

BATTER:
1/2 c. flour
1/2 t. baking powder
1/4 t. salt
1/2 egg
1/2 c. milk
2 T. salad oil

Blend dry ingredients and add to mixture of egg, milk and oil. Beat until smooth.

Mrs. Kenneth Flohr, Pres.
PTA, Leonardville, Kans.

OVEN-FRIED CHICKEN

1 chicken, cut in serving pieces
Salt
Pepper
1 c. milk
1 c. corn flakes, crushed

Salt and pepper chicken; dip in milk and roll in cereal. Place on greased pan and bake at 350 degrees for 1 hour. Yield: 8 servings.

Mrs. Thomas Whitaker, Pres.
St. Mary Altar Soc., Reading, Kans.

HUNTINGTON CHICKEN

1 4-lb. hen
2 c. shell macaroni
1/2 lb. cheese, diced
4 c. chicken broth
8 T. flour
2 T. butter
1 1/2 c. dry bread crumbs

Cook chicken; remove from bone and dice. Cook macaroni in salted water and drain. Add flour to broth and cook until thickened; add cheese, macaroni and chicken. Pour into greased 8 x 12-inch pan. Heat crumbs in butter and spread over top. Bake at 325 degrees for 30 minutes. Cut in squares and serve hot. Yield: 12 servings.

Mrs. Gladys Mann, NG
Fair Valley Rebekah Lodge, Florence, Kans.
Loree Acheson, Pres.
Church of God WMS, Palco, Kans.

CHICKEN LOAF

1 5-lb. chicken
2 c. milk
1 1/2 c. noodles, cooked
1 med. onion, chopped
1 med. green pepper, chopped
1 c. celery, chopped
2 pimentos
1 can mushroom soup
1 sm. can mushrooms
Salt and pepper to taste
Bread crumbs, browned or
potato chips

Cut chicken into small pieces; cook until tender. Boil broth down; cool. Skim off fat. Add milk to strained broth. Cook celery, onion and green pepper in salted water until onion looks clear. Add broth and milk to cooked noodles. Add celery, pimento, mushrooms and soup and cut up chicken. Season to taste. Spread in greased pan. Sprinkle browned bread crumbs or potato chips over top. Use chicken fat over top of loaf. Bake 1 hour at 325-350 degrees. Take out 10-15 minutes before serving so it will cut more easily. Yield: 25 servings.

Mrs. Howard Hansen, State Pres.
South Dakota PTA Congress, Pierre, S. Dak.

BAKED CREAMED CHICKEN LOAF

1 chicken, boiled and cut in small pieces
2 1/4 c. bread cubes
Chicken broth
2 T. butter
2 T. flour
1 pt. milk
Salt and pepper to taste
1 can mushroom soup
1 green pepper

Put prepared chicken in baking dish. Moisten bread crumbs with broth. Add. Melt butter; stir in flour. Add milk; stir well. Add salt, pepper, mushroom soup and green pepper. Pour over chicken. Bake in 350 degree oven for 30 minutes. Yield: 6-8 servings.

Mrs. Everett Johnson
Meth. WSCS, Max, N. Dak.

CHICKEN LOAF WITH MUSHROOM SAUCE

1 c. broken spaghetti
1 c. cooked chicken, diced
1 c. dry bread crumbs
1 1/2 c. warm milk
1/4 c. butter, melted
1 c. American cheese, grated
1/4 c. green pepper, chopped
2 T. pimento, chopped
1 t. salt
3 eggs, slightly beaten
1 can cream of mushroom soup

Cook spaghetti in boiling, salted water. Drain; rinse with hot water and drain again. Add remaining ingredients except soup. Pour into 5 x 11-inch baking dish. Bake at 350 degrees for 1 hour. Heat mushroom soup and serve with chicken loaf. NOTE: Pheasant may be used instead of chicken. Yield: 6 servings.

Mrs. Archie Gubbard
Wife of Governor of South Dakota
Pierre, S. Dak.

CHICKEN WITH MUSHROOM

4 c. cooked chicken, diced
1 c. cooked rice
2 c. soft bread crumbs
1/4 c. pimento, diced
4 eggs, beaten
1 t. salt
1/4 c. chicken stock
Pepper

Combine all ingredients and pour into baking pan. Bake at 325 degrees for 1 hour and 15 minutes. Serve with mushroom sauce.

MUSHROOM SAUCE:
1/2 lb. mushrooms
4 T. chicken fat
5 T. flour
2 c. chicken broth
1 T. lemon juice
2 egg yolks, beaten
1/4 c. cream

Saute mushrooms in chicken fat; add remaining ingredients and cook until thickened. Yield: 15 servings.

Mrs. Luceil Logemann, Hostess
Welcome Wagon, Ogallala, Nebr.

MEXICAN CHICKEN

5 lb. chicken, cut up
1 t. salt
2 T. chili powder
4 1/2 c. stuffed olives, sliced
1/8 t. pepper
1/2 c. flour
1/4 t. oregano
1/4 c. cooking fat
1/4 c. margarine
1 c. onions, sliced
1 c. water

Roll chicken in combined dry ingredients. Put in a casserole dish. Pour melted butter and fat over chicken. Cover and bake 1 hour at 350 degrees. Add stuffed olives, onions and water. Cover and cook 1 hour longer. Yield: 4 servings.

Mrs. Ernest Konrady
Neighbor Ladies Ext. Club
Watertown, S. Dak.

PAN CHICKEN

4-5 lb. chicken, cooked, boned and diced
1/2 c. chicken fat, melted
1/2 c. flour
1 t. salt
1/2 t. pepper
4 c. chicken stock
4 eggs, beaten
2 c. cracker crumbs

Add flour, salt and pepper to fat; stir in chicken broth and cook until thickened. Mix eggs and chicken with sauce. Butter a 9 x 13-inch casserole and line with half the cracker crumbs. Pour chicken mixture over crumbs and top with remaining crumbs. Bake at 325 degrees for 50 minutes. Yield: 10-12 servings.

Mrs. Joe Hey, Pres.
Better Homes HDU, Kinsley, Kans.

BISCUIT-TOPPED CHICKEN PIE

1 3-lb. chicken, cooked and diced
1/2 c. potatoes, diced
1/2 c. carrots, diced
1/2 c. green pepper, diced
1/2 c. peas
1/2 c. onion, diced
1 clove garlic
1/2 c. corn
1/2 c. okra, diced
1/2 c. tomatoes
Salt
Chicken broth
1 can baking powder biscuits

Cook vegetables with salt in chicken broth; add chicken and pour into casserole. Top with biscuits and bake at 450 degrees for 25 minutes. Yield: 6 servings.

Mrs. John F. Ditman, Pres.
VFW Aux., Scranton, Kans.

INDIVIDUAL CHICKEN PIES

3 T. butter
1/4 c. flour
2 c. chicken stock
1/4 c. light cream
1 t. salt
Dash of pepper
3-4 c. cooked chicken
1 c. diced carrots, cooked
1 c. frozen peas, uncooked
Pastry rounds

Melt butter over low heat in a heavy saucepan. Blend in flour; add chicken stock, cream and seasoning. Cook until thickened. Cool. Mix gravy with chicken, peas and carrots. Pour into individual casseroles; top with rounds of pastry. Seal edges with a fork; place casseroles on cookie sheet and bake at 400 degrees for 45-60 minutes.

Mrs. Earl Palmer, Pres.
Christian Church CWF, Wilsonville, Nebr.

GOURMET ROAST CHICKEN

1 roasting chicken
1 sm. onion
1 orange
4 stalks celery, cut
1/2 lb. butter
2 T. shortening
2 t. salt
1/2 t. white pepper
1/2 c. Sherry
3 t. brandy

Prepare chicken for roasting; place onion, orange, celery and 3 tablespoonfuls butter in cavity. Tie legs and wings. Rub well with butter, shortening, salt and pepper. Roast at 400 degrees until tender. Baste often with Sherry. Place chicken on platter garnished with parsley and radish roses. Pour brandy over chicken and burn before carving. Yield: 4 servings.

Mrs. Myrna Wells, Pres.
Beta Sigma Phi, Gamma Mu Chap.
Newton, Kans.

CHICKEN-RANCHO

1 hen, cooked, boned and diced
2 c. rice
Chicken broth
2 cans mushroom soup
1 T. onion, minced
Salt and pepper
Chicken fat, melted
2 c. dried bread crumbs

Cook rice in chicken broth; add soup, onion, salt, pepper and chicken. Pour into shallow baking pan. Heat bread crumbs in melted chicken fat. Spread over chicken mixture; bake at 350 degrees for 1 hour and 30 minutes. Cut into squares. Yield: 20 servings. 20 servings.

Mrs. J. C. Hoath, Pres.
WSCS, Anthony, Kans.

SCALLOPED CHICKEN

1 4-lb. chicken
5 c. chicken broth
2 eggs, beaten
1 c. celery, diced
1 sm. box Ritz crackers, crushed
1 c. cheese, grated
1 bouillon cube
1 can mushroom soup
1 sm. onion, diced
Salt and pepper to taste

Cook chicken; remove meat from bone and dice. Combine broth, eggs, celery, 3/4 of crackers, cheese, bouillon cubes, soup, onion, salt and pepper. Mix with diced chicken and pour into baking dish. Sprinkle remaining cracker crumbs over top; cover and bake at 350 degrees for 1 hour. Yield: 8-10 servings.

Mrs. W. H. McCurry, Pres.
BPW Club, Madison, Kans.

SCALLOPED CHICKEN AND MACARONI

1 5-6 lb. hen
4 T. flour
Salt
Chicken broth
1/2 lb. macaroni, cooked
Pepper
1/4 lb. butter

Cook hen; remove from bone and dice. Add flour to chicken broth and cook until thickened. Combine chicken, sauce, macaroni, salt, pepper and butter. Pour into large baking pan and bake at 350 degrees for 1 hour. Yield: 10-12 servings.

Mrs. Verlan Broyles, Pres.
WSCS, Webber, Kans.

SCALLOPED CHICKEN

1 chicken, cooked, boned and diced
6-8 hard-cooked eggs, chopped
2 c. med. white sauce
2 c. fine cracker crumbs
1 c. chicken broth

Combine chicken, eggs, white sauce and 1 1/2 cup cracker crumbs. Pour into greased baking dish. Sprinkle with remaining crumbs and cover with broth. Bake at 375 degrees for 1 hour.

Mrs. Albert Albright, Pres.
Meth. WSCS, Harper, Kans.

SPANISH CHICKEN

1 4-lb. chicken, cooked and diced
Chicken fat
1 onion, diced
1 green pepper, diced
1 c. chicken broth
3/4 c. rice
1 c. tomato juice
Salt and pepper
1 No. 2 can peas, drained
1 c. mushrooms

Saute onion and pepper in chicken fat. Add chicken broth and rice to onion and pepper; cook until tender. Add tomato juice, salt, pepper, peas, mushrooms and chicken. Heat and serve. Yield: 12 servings.

Cora Redd, Pres.
American Legion Aux., Hutchinson, Kans.

CHICKEN SUPREME

5-6 lb. chicken
1 stalk celery
1 onion
1 c. chicken fat
3/4 c. flour
1 T. salt
2 c. milk
4 c. broth
5 c. cooked rice
1 sm. can pimentos, diced
1 4-oz. can mushrooms, sliced
1 c. almonds, blanched and shredded
Buttered bread crumbs

Stew chicken with celery and onion until tender. Cool. Remove chicken from bones and dice. Stir flour into fat; add salt, milk and broth; cook until thickened. Combine chicken, sauce, rice, pimentos, mushrooms and almonds. Pour into buttered baking dish; top with buttered bread crumbs. Bake at 350 degrees for 45 minutes. Yield: 16 servings.

Mrs. Kenneth Kirkendall, Pres.
Meth. WSCS, Logan, Kans.

CHICKEN SUPREME

2 lb. chicken
1 c. cheese, diced
1 c. celery, diced
1 onion, diced
1 can mushroom soup
2 c. Ritz crackers, crushed
1 c. broth
2 eggs, beaten

Cook chicken until tender; remove from bone and dice. Combine chicken, cheese, celery, onion, soup, 1 3/4 cup crackers, broth and eggs. Pour into baking dish; top with remaining crackers. Bake at 350 degrees for 45 minutes. Yield: 6 servings.

Mrs. B. J. Lonergan, Pres.
St. Mary's Ladies Guild, Salina, Kans.

CHICKEN TETRAZZINI

3 1/2 c. spaghetti
3 c. boiling water
1 1/2 c. cream of mushroom soup
2 t. salt
2/3 c milk
2 c. cooked chicken, diced
1/4 c. pimento, chopped
1 c. cheese, shredded
2 T. Parmesan cheese, grated

Add salt and spaghetti to boiling water; boil rapidly for 2 minutes. Cover; remove from heat and let stand 10 minutes. Blend soup and milk; add chicken and pimentos. Drain and rinse spaghetti and pour into a greased 1-quart baking dish. Pour soup mixture over spaghetti and mix slightly. Sprinkle cheeses over top and bake at 375 degrees about 30 minutes. Yield: 6 servings.

Mrs. Jessie Mae Hilton, WM
OES, Hutchinson, Kans.

CHICKEN AND SWEET BREADS

1 pt. cream
4 T. butter
5 T. flour
1 4-lb. stewed chicken, diced
4 boiled sweet breads, cut up
1 can mushrooms
1 c. blanched almonds
Buttered bread crumbs

Make a white sauce from cream, butter and flour. Add stock if sauce is too thick. Add all remaining ingredients except bread crumbs. Pour into casserole. Top with bread crumbs. Place dish in pan of hot water. Bake at 250 degrees for 1 hour and 30 minutes to 2 hours. Yield: 12 servings.

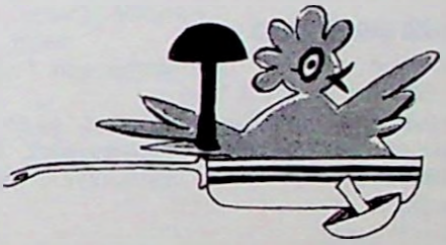
Mrs. Karl E. Mundt
Wife of U. S. Senator from South Dakota
Washington, D.C.

CHICKEN SUPREME

1 lge. chicken, cooked, boned and diced
1 can cream of mushroom soup
6-8 c. bread, cubes
1 stalk celery, chopped
1 sm. onion, chopped
2 eggs, well beaten
1/2 t. baking powder
1 1/2-2 c. milk
Salt and pepper
Sage
1 c. chicken broth

Place chicken on bottom of baking pan. Grind chicken skin and reserve. Pour soup over chicken in pan. Combine bread, celery, onion, eggs, baking powder, milk and seasonings. Spread dressing over soup; place skin over dressing. Cover with broth and bake at 300 degrees for 1 hour to 1 hour and 30 minutes. Yield: 8 servings.

Mrs. W. H. Berry, Pres.
Garden Club, Hoisington, Kans.



TROPICAL CHICKEN

1 3-4 lb. chicken
6 T. butter, melted
6 T. flour
4 c. chicken stock
1 t. salt
1/8 t. mace
1/8 t. curry powder
1/8 t. cumin
2 c. pineapple, diced
1 c. almonds, shredded
Steamed rice

Cook chicken; remove from bones and dice. Add flour to 4 tablespoons butter; stir in chicken stock and cook until thickened. Add seasonings, pineapple and chicken to sauce. Heat. Saute almonds in remaining butter. Serve chicken on rice and top with almonds. Yield: 10-12 servings.

Mrs. Earl L. Barrett, Pres.
St. Philip's Altar Soc., Osawatomie, Kans.

CORNISH GAME HENS WITH WILD RICE STUFFING

6 cornish game hens
1 can consomme

Clean hens.

WILD RICE STUFFING:
2 T. onion, chopped
1/4 c. celery, chopped
1/4 c. mushrooms
2 T. margarine
1 t. parsley
1/4 t. thyme
Pinch garlic salt
3/4 c. cooked wild rice
Salt and pepper
2 T. cream

Saute onion, celery and mushrooms in margarine. Add remaining ingredients and mix well. Stuff hens with dressing; baste skewer and bake at 400 degrees for 20 minutes. Reduce heat to 350 degrees and continue baking for 35 minutes. Baste with undiluted consomme. Yield: 6 servings.

Clara Sieve, Publicity Chmn.
St. Charles Altar Soc., Troy, Kans.

WILD RICE DRESSING

1 c. wild rice
Giblets, cooked and cut up
1/2 c. onions, chopped
2 1/2-oz. mushrooms, sliced
1/2 lb. butter
1/2 t. pepper
1 t. salt
1 t. ground sage
1 c. bread crumbs
1 c. celery and leaves, chopped

Wash rice in cold water until water is clear. Cover rice in boiling water. Let stand until warm and repeat until rice is like popcorn. Drain rice in colander and dry. Drain giblets. Saute onions and mushrooms in butter and add seaonings. Add heaping tablespoons rice at a time. Cover each kernel with butter. Repeat until rice is used up. Do same with bread crumbs. Add celery and strained giblets. Stuff turkey, 14-16 pounds.

Mrs. Howard Truax, Pres.
St. Joseph Hosp. Aux., Minot, N. Dak.

Seafood

CRAB MEAT HOT SALAD

2 cans crab meat, torn apart
1 green pepper, cut up
1 t. Worcestershire sauce
Cheese
1 c. celery, diced
1 c. mayonnaise
Salt and pepper to taste
Buttered bread crumbs

Mix above ingredients together. Spread in salad pan. Slice cheese over top. Top with buttered bread crumbs and bake at 350 degrees for 40 minutes or until cheese is melted and crumbs are brown. NOTE: If extenders are desired use macaroni, peas or hard-boiled eggs. Yield: 8 servings.

Mrs. Lee Gulsvig, Pres.
VFW Aux., Ellendale, N. Dak.

HOT CRAB SALAD

2 c. cracker crumbs
1/2 lb. crab meat
6 hard-cooked eggs, thinly sliced
1/2 6-oz. pkg. white Chinese
  ribbon noodles, cooked
1 pt. thick white sauce
Salt and pepper
1 T. butter, melted
15 almonds, blanched

Butter shallow 9-inch pan. Sprinkle one-third cracker crumbs, spread flaked crab meat and thinly sliced eggs in bottom of pan. Combine noodles, one-third cracker crumbs in white sauce and mix. Season with salt and pepper. Pour over crab meat. Mix remaining crumbs with melted butter and sprinkle on top. Dot with almonds. Bake at 425-450 degrees for 30 minutes. NOTE: Cut and serve warm on lettuce leaves with mayonnaise, lemon and dash of paprika. Garnish with olives, peach or watermelon pickles. Yield: 12 servings.

Mrs. George Jonkel, Chmn.
Town and Country Ext. Club, Huron, S. Dak.

BAKED PERCH FILLETS WITH TOMATO

2 lb. perch fillets
2 T. butter
1 T. onion, minced
1 c. canned tomato pulp
1 t. salt
1 t. sugar
1/8 t. pepper
6 drops Worcestershire sauce

Salt and pepper fillet and arrange in baking dish. Saute onions in butter; add remaining ingredients. Boil 5 minutes. Pour over fish; bake at 450 degrees for 25 minutes or until done. Yield: 6 servings.

Mrs. Albert Vanhove, Chmn.
St. Thomas Altar Soc., Madison, S. Dak.

BAKED FISH WITH SOUR CREAM

4 halibut steaks
1/2 c. sour cream
2 T. onion, chopped
1 T. parsley, chopped
1 T. pimento, chopped
1/4 t. Parmesan cheese, grated

Place fish in buttered 10 x 6 x 2-inch baking dish. Bake at 375 degrees for 25 minutes. Combine remaining ingredients except cheese and spread over fish. Sprinkle with cheese and bake 5 to 7 minutes. Yield: 4 servings.

Elfreda Cone, Dist. Aide
OES, Meade, Kans.

SCALLOPED OYSTERS WITH CORN

2 6-oz. cans cove oysters, drained
4 eggs, slightly beaten
1 No. 303 can cream-style corn
2 c. milk
1/2 t. salt
4 crackers, crushed

Combine oysters, eggs, corn, milk and salt. Pour into 2-quart casserole; sprinkle with cracker crumbs and bake at 350 degrees for 1 hour. Yield: 8-12 servings.

Mrs. George Stejskal, Pres.
Coun. PTA, Omaha, Nebr.

OYSTER SHORTCAKE

2 c. flour, sifted
4 t. baking powder
1 t. salt
4 T. shortening
3/4 c. milk
1 qt. canned oysters
2 T. butter
2 T. flour
Salt and pepper to taste
1 c. whipped cream

Sift dry ingredients. Cut in shortening. Add milk to make soft dough. Put in 2 well-greased pans. Bake at 400 degrees for 12 minutes. Remove from pans and spread with butter. Scald oyster in their liquid. Mix flour and butter. Add. Season with salt and pepper. If too thick add milk. Spread oyster mixture on short cake layers. Put together; serve hot. Pile with whipped cream seasoned with salt. Yield: 8 servings.

Mrs. Fred Schultz, Pres.
Miss'y. Circle, Spearfish, S. Dak.

SALMON LOAF

1 egg, beaten
2 c. salmon, drained and cleaned
1 c. Velveeta cheese, grated
1 c. soft bread crumbs, broken into pieces
1 T. onion, grated
1 T. butter, melted
1/2 t. salt
1/8 t. pepper
Liquid drained from salmon

Combine egg and large chunks of salmon. Add remaining ingredients; mix by hand, being careful not to break up salmon pieces. Place in greased casserole; put casserole in pan of water. Bake, covered, at 350 degrees for 30-40 minutes. Yield: 6 servings.

Mrs. William Guy
Wife of Governor of North Dakota
Bismarck, N. Dak.

BAKED SALMON LOAF

1 can red salmon
6-8 crackers, crushed
4 eggs, beaten
1 pt. milk

Mix salmon, crackers, eggs and milk. Form into a loaf; place in baking pan and bake at 300 degrees for 30-40 minutes.

TOMATO SAUCE:
2 T. butter, melted
1 T. flour
1 No. 1 can tomatoes

Combine butter, flour and tomatoes; cook until thickened and pour over salmon loaf. Yield: 8 servings.

Mrs. Harry Carr
Meth. WSCS, Byers, Kans.

SALMON LOAF

1 can red salmon
1 c. cracker crumbs
2 T. butter, melted
3 eggs
1 t. mustard
1 t. salt
1/2 t. pepper

Combine all ingredients thoroughly; shape into loaf and place in loaf pan. Bake at 350 degrees for 25 minutes. Yield: 8 servings.

Norma Hornbaker, Pres.
Church of Brethren WF, Garden City, Kans.

CENTENNIAL SALMON LOAF

6 slices dried bread, cubes
2 eggs
6 slices fried bacon, crumbled
1/2 c. onions, chopped
1/2 c. celery, chopped
1/2 t. salt
1/2 t. chili powder
1 lge. can salmon
Bacon slices, uncooked

(Continued on next page)

Combine bread, eggs, fried bacon, onions, celery, salt, chili powder and salmon. Form into a loaf and place in baking dish. Top with several slices of bacon and bake at 350 degrees for 30 minutes. Yield: 4-6 servings.

Mrs. Bernard Wondra, Pres.
Sacred Heart Altar Soc., Larned, Kans.

SALMON-MACARONI DINNER

1 c. macaroni
1 can cream of celery soup
1 sm. can evaporated milk
1 c. cheese, grated
1/2 c. pimento, chopped
1 lb. can salmon

Cook macaroni in salt water. Combine soup, milk, 1/2 cup cheese, pimento and salmon. Add drained macaroni to mixture and pour into greased baking dish. Sprinkle remaining cheese over mixture and bake at 350 degrees for 25 minutes. Yield: 8 servings.

Mrs. Dean Hawks, NG
Rebekah Lodge, Almena, Kans.

SALMON SALAD

1 c. elbow spaghetti
1 c. salmon, flaked
1/2 c. celery, chopped
1/4 c. stuffed olives, diced
1/2 c. onion, chopped
1/4 c. mayonnaise
2 t. lemon juice
1/4 t. salt

Cook spaghetti in boiling, salted water until tender. Drain and rinse in cold water. Combine salmon, celery, olives and onions. Toss lightly with spaghetti. Mix mayonnaise, lemon juice and salt; pour over spaghetti and salmon mixture. Toss lightly and chill. Serve on lettuce leaf. Yield: 4-6 servings.

Mrs. Lee Baker, Pres.
Christian Church Workers Soc.
Burwell, Nebr.

SALMON SOUFFLE

1/4 c. butter
1/4 c. flour
1/4 t. salt
1/8 t. pepper
1 c. milk
1 c. flaked salmon
3 eggs, separated
1/4 t. cream of tartar

Melt butter over low heat. Blend in flour, salt and pepper and cook over low heat until mixture is smooth and bubbly. Remove from heat and stir in milk. Bring to boil, stirring constantly. Boil 1 minute. Add salmon to white sauce. Remove from heat, stir in well beaten egg yolks. Beat egg whites and cream of tartar until stiff. Fold in salmon mixture. Pour into 1 1/2-quart ungreased baking dish. Set baking dish in pan of hot water 1 inch deep. Bake at 350 degrees for 50-60 minutes or until puffed and golden brown. Serve immediately. Yield: 4 servings.

Mrs. Royal Berntson, Pres.
Meth. WSCS, Guelph, N. Dak.

SOLE OR HALIBUT

4 sole filets
1 can frozen shrimp soup, thawed

Lay fish in greased, shallow baking dish. Bake at 400 degrees for 20 minutes; heat soup and pour over fish. Reduce heat to 300 degrees and bake 15 minutes longer. Yield: 4 servings.

Bonnie Dysart, Pres.
PEO, Sterling, Kans.

CHOPSTICK TUNA

1 can cream of mushroom soup
1/4 c. water
1 3-oz. can chow mein noodles
1 can tuna fish
1 c. celery, sliced
1/2 c. salted cashews
Dash of pepper
1 can Mandarin oranges

Mix soup with water; add 1 cup noodles, tuna, celery, cashews and pepper. Toss lightly and pour into baking dish. Sprinkle with remaining noodles and bake at 375 degrees for 20-30 minutes. Garnish with Mandarin oranges.

Mrs. Estel Anderson, Pres.
Meth. WSCS, Wichita, Kans.

TUNA TIMBALES

1 6 1/2-7-oz. can tuna
1 sm. onion, chopped
2 T. salad oil
3 eggs, separated
1 1/2 c. soft bread cubes
2 t. lemon juice
1 t. parsley, finely minced
Salt and pepper
1 c. med. white sauce
1/2 pimento, chopped

Lightly brown tuna and onion in salad oil. Add beaten egg yolks, bread cubes, lemon juice, parsley and seasonings. Fold in stiffly eaten egg whites. Turn into geased custard cups. Bake in pan of hot water in 350 degree oven for 30 minutes or until firm. Unmold; serve with combined white sauce and pimento. Yield: 8 servings.

Mrs. Peter Ackerman, Pres.
EUB Church WSWS, Langdon, N. Dak.

Vegetables

RECIPE FOR ZUCCHINI SKILLET ON PAGE 90

Vegetables

ASPARAGUS CASSEROLE

2 c. asparagus pieces, drained
1/4 c. almonds, slivered
2 hard-cooked eggs, sliced
White sauce
1/2 c. American proceessed
cheese, cubed
1/3 c. fine cracker crumbs
1 T. butter

Place asparagus in shallow buttered glass baking dish. Sprinkle almonds over asparagus. Add eggs and almonds. Add cheese to enough thin to medium white sauce to make 1 cup. Pour over asparagus. Sprinkle with cracker crumbs and dot with butter. Bake in 325 degree oven for 1 hour. Yield: 4-6 servings.

Mrs. Kay Goode, Pres.
South Dakota Woman's Bowling Assn.
Rapid City, S. Dak.

BAKED BEANS

2 lb. navy beans
1 t. soda
1 lb. bacon ends
1 med. onion
8 T. sugar
2/3 c. molasses
2 t. dry mustard
4 t. salt
1/2 t. pepper

Soak beans overnight. In morning, parboil for 10 minutes with baking soda. Rinse with cold water. Dice bacon ends and put half in bottom of a bean pot with whole onion. Add remainder of bacon. Mix other ingredients; add. Add enough hot water to cover beans. Bake in a 300 degree oven for 6 hours. Add water as necessary to keep beans moist. Yield: 12 servings.

Mrs. Edward Bryans, State Reg.
North Dakota DAR, Carpio, N. Dak.

BAKED BEANS

2 lb. navy or pea beans
2 qt. water
6 1/2-oz. bacon, diced
1 c. onion, chopped
2/3 c. molasses
3 1/3 T. brown sugar
1 t. dry mustard
1 t. paprika
5 t. salt
5 t. vinegar
3 1/4 c. catsup
3 c. tomato juice

Sort and wash beans; soak in water overnight. Cook until tender in same water; drain. Combine all ingredients except tomato juice. Place in 13 x 9 x 2-inch pan; add enough tomato juice to cover. Add remaining juice during baking as needed. Bake at 350 degrees for 3 hours. Yield: 10 servings.

Mrs. Clarence Schutt, Pres.
Bethany Meth. WSCS, Fairmount, N. Dak.

OLD-FASHIONED BAKED BEANS

12 lb. lge. white navy beans
1 qt. chili sauce
6 c. catsup
2 lb. light brown sugar
1/2 c. salt
1 lb. sliced bacon

Soak beans overnight. Cook beans slowly for 5 hours. Pour beans into baking pans; add chili sauce, catsup, brown sugar, salt and bacon slices. Bake slowly for 3 hours. Yield: 100 servings.

Mrs. Vera Decker, Pres.
Marshall Co. HDC, Beattie, Kans.

RANCHERO BEANS

6 slices bacon
1/2 c. onion, chopped
1/4 c. green pepper, diced
1/4 c. celery, diced
1/4 t. salt
2 T. dark molasses
1 t. Worcestershire sauce
1/2 c. catsup
3 drops of Tabasco sauce
1 4-oz. can mushroom stems
and pieces, drained
1 No. 2 can pork and beans

Fry bacon. Remove bacon from pan. Add onion, green pepper and celery to 3 tablespoons of bacon drippings. Cook on medium heat about 8 minutes or until onions are clear. Add salt, molasses, catsup, Worcestershire sauce, Tabasco sauce and liquid drained from mushrooms. Cook until thickened; add beans and mushroom pieces. Cook 5 minutes. Add 3 pieces of crumbled bacon. Garnish with remaining bacon. Yield: 6 servings.

Mrs. Emmett Quaring, Pres.
Christ Luth. Ladies Aid, St. Paul, Nebr.

BAKED GREEN BEANS

1 No. 2 can whole green beans,
drained
1 egg, beaten
1/4 t. salt
1/8 t. pepper

(Continued on next page)

1/2 c. fine dry bread crumbs
1/4 c. margarine
Hard-cooked eggs, sliced

Add egg, salt, pepper and bread crumbs to green beans; toss gently. Melt margarine in shallow baking pan; arrange beans in singel layer over bottom of pan. Bake at 450 degrees for 15-20 minutes. Garnish with hard-cooked eggs. Yield: 4 servings.

Mrs. Kenneth Standley, Pres.
Meth. WSCS, Lucas, Kans.

GREEN BEAN CASSEROLE

2/3 c. cracker or bread crumbs
2 c. cooked green beans, drained
1 c. cheese, cubed
1/4 c. blanched, cut almonds
2 hard-cooked eggs, sliced
1/4 c. butter, melted
3 T. flour
1 t. salt
1 3/4 c. milk

Line bottom of well-oiled 1 1/2-quart casserole with 1/3 cup crumbs. Place half the beans over crumbs; add a layer of cheese, almonds and eggs. Lay remaining beans over eggs. Add flour and salt to butter; stir milk slowly into mixture and cook until thickened. Pour over beans and top with remaining crumbs. Bake at 350 degrees for 25 minutes. Yield: 6 servings.

Mrs. Emil Peeks
HDU Adv. Coun., Marysville, Kans.

COMPANY GREEN BEANS

1 qt. green beans, drained
1/2 c. bean liquid
2 T. sweet pickle relish
1 T. catsup
1 1/2 t. instant onions
1 t. cornstarch
1 T. butter
1/2 t. horseradish

Combine bean liquid, relish, catsup, onion, horseradish and cornstarch in sauce pan. Bring too a boil and simmer a few minutes. Add beans and butter; heat gently. Yield: 8 servings.

Mrs. Edna Arzberger, Pres.
Wimodausis HDU, La Cygne, Kans.

QUICK GREEN BEAN CASSEROLE

2 No. 1 cans French-style green beans, cooked
1 can cream of mushroom soup
1 can French fried onions

Spread layers of green beans and mushroom soup in greased casserole. Top with onions and bake, uncovered, at 350 degrees for 25 minutes. Yield: 6 servings.

Mrs. Walter R. Kirchefer, Pres.
Nebraska Fed. of Women's Clubs, Inc.
Sutton, Nebr.

GREEN BEANS IN MUSHROOM SAUCE

2 cans green beans, drained
1 can mushroom soup
Salt and pepper to taste
Buttered bread crumbs

Mix mushroom soup with half of liquid from beans. Add salt, pepper and beans. Pour into casserole; cover with buttered bread crumbs and bake at 350 degrees for 45 minutes. Yield: 6 servings.

Mrs. Lucille Charles, Pres.
American Legion Aux., Almena, Kans.

PIQUANT GREEN BEANS

1 1/2 lb. string beans
4 strips bacon
2 T. pimento, diced
2 T. red wine vinegar
1/4 t. sugar
1 T. Worcestershire sauce
1/4 t. dry mustard
Tabasco sauce

Steam whole beans for 15 minutes or until tender. Cut bacon into 1/2-inch strips. Saute until crisp; remove bacon from fat and add to beans. Add pimento, vinegar, sugar, Worcestershire sauce, mustard and two drops of Tabasco. Bring to boil, stirring constantly. Pour over beans; mix well.

Mrs. Ralph W. Beechner, State Pres.
Nebraska PTA Cong., Lincoln, Nebr.

SPECIAL GREEN BEANS

2 No. 2 cans green beans
1 c. celery, diced
1 t. onion, minced
1 t. green pepper, minced
1/4 c. butter
1 t. sugar
1 t. salt
Grated cheese

Saute celery, onion and green pepper in butter until tender; add sugar and salt. Heat beans and drain; add to onion mixture and toss lightly. Sprinkle with grated cheese. Yield: 12 servings.

Mrs. David Bailey, Childrens Sec.
Meth. WSCS, Rush Center, Kans.

GREEN BEANS SUPREME

2 cans green beans
1 can mushroom soup
1/2 c. Cheddar cheese, grated
1 can French-fried onions

Combine beans, soup and cheese. Pour into baking dish; top with onions. Bake at 350 degrees for 20 minutes. Yield: 6 servings.

Margaret Wright, Pres.
Christian Church CWF, Overland Park, Kans.

BAKED LIMA BEANS

2 c. lima beans
1 t. salt
1/2 c. brown sugar
1 t. prepared mustard
1 1/2 c. sour cream
Bacon strips

Cook lima beans until almost tender. Pour into greased baking dish and cover with mixture of salt, sugar, mustard and sour cream. Top with bacon strips and bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. Raymond H. Larson
Neighborhood Club, Oakland, Nebr.

COMPANY HARVARD BEETS

1 No. 303 can beets, drained
1/2 c. brown sugar
2 T. cornstarch
1/4 t. salt
1/3 c. vinegar
1/2 c. water
Red beet juice
1/2 c. raisins
2 T. butter
1 c. crushed pineapple

Combine sugar, cornstarch and salt; add vinegar, water and beet juice. Cook until mixture thickens. Add raisins and simmer 5 minutes. Add butter, pineapple and beets; simmer several minutes. Yield: 10-12 servings.

Mrs. Arnold J. Wall, Pres.
CWF, Mount Hope, Kans.

BROCCOLI CASSEROLE

2 10-oz. pkg. frozen broccoli
Dash of paprika
1/4 c. onion, minced
6 T. butter
5 T. flour
1 t. dry mustard
3/4 t. salt
1/8 t. marjoram
1/8 t. monosodium glutamate
3 dashes hot pepper sauce
3 1/2 c. milk
2 chicken bouillon cubes
5 egg yolks, beaten
1 4-oz. can mushrooms, sliced
3 T. slivered almonds
1 1/2 c. sharp cheese, grated

Cook broccoli until tender and drain; arrange in shallow baking dish. Saute onion in butter; blend in flour and seasonings. Add milk and bouillon cubes. Simmer until mixture thickens. Add a little hot sauce to egg yolks; stir into remaining hot sauce. Add cheese and stir until melted. Add mushrooms. Pour three cups of sauce over broccoli and store remaining sauce. Sprinkle with almonds and paprika. Bake at 350 degrees for 20 minutes. Yield: 6-8 servings.

Mrs. C. E. Stevenson
Central School PTA, Neodesha, Kans.

RED CABBAGE WITH APPLES

1 med. head red cabbage
1-2 tart apples
2 T. chicken fat
1 med. onion, sliced
1 qt. water
1/2 c. light vinegar
1/2 c. sugar
1/2 t. salt
1/4 t. pepper
2 cloves
1 bay leaf
Juice of 1/2 lemon
2-3 T. flour

Wash cabbage, drain; cut as for cole slaw. Wash and core apples; peel and cut in small pieces. Heat chicken fat in large sauce pan. Saute onion and apples 3 to 4 minutes. Add remaining ingredeints except flour. Stir; bring to boil. Add cabbage. Cover and simmer 45 minutes or until tender. Just before serving sprinkle flour on top to absorb liquid. Yield: 4 servings.

Mrs. Pan Mary Robinson, Pres.
Quota Club, Overland Park, Kans.

SCALLOPED CABBAGE

3 c. cabbage, chopped
1/4 t. salt
2 T. butter, melted
2 T. flour
1 c. milk
1/4 t. salt
Pepper to taste
Buttered cracker crumbs

Cook cabbage in a small amount of salted water. Add flour, salt, pepper and milk to butter; cook until thickened. Drain cabbage and mix with white sauce. Pour into buttered baking dish; top with cracker crumbs and bake at 350 degrees for 30 minutes. Yield: 4-5 servings.

Mrs. Bud Wallace, Pres.
Otterbein EUB Church WSWS, Topeka, Kans.

CABBAGE WITH TOMATOES

2 T. onion, chopped
2 T. bacon fat
3/4 c. boiling water
1 t. salt
1/2 t. sugar
2 lb. cabbage, cut in thin wedges
1 No. 303 can tomatoes, partially drained
2 T. flour
1/4 c. dry bread crumbs
2 T. butter, melted
3 T. Parmesan cheese

Saute onion in fat for 5 minutes; add water, salt, sugar and cabbage. Boil vigorously, uncovered, for 8 minutes. Combine tomato liquid with flour to make a paste. Add tomatoes and flour mixture to cabbage; cook until thickened. Mix bread crumbs, butter and cheese; sprinkle on each serving of cabbage. Yield: 4 servings.

Patty Peppiatt, Pres.
Monitor HDU, Conway, Kans.

SKILLED CABBAGE

4 c. cabbage, shredded
2 c. celery, diced
2 onions, sliced
2 tomatoes, chopped
2 t. sugar
Salt and pepper
1/4 c. bacon drippings

Combine all ingredients. Place in large skillet; cover and simmer for 10 minutes. Do not over cook. Yield: 6 servings.

Emma Rogert, Pres.
American War Mothers, Blair, Nebr.

BAKED CARROTS

8 sm. carrots, peeled
3 T. butter
4 T. sugar
1/3 t. cinnamon
Salt and pepper to taste
3 T. boiling water

Arrange carrots in casserole. Cream butter, sugar, cinnamon, salt and pepper; add water and blend. Pour butter mixture over carrots; cover and bake at 350 degrees for 1 hour and 30 minutes. Yield: 4 servings.

Lucille H. Harr, Pres.
Epsilon Sigma Alpha, Delta Beta Chap.
Wichita, Kans.

CARROT LOAF

6 carrots, cooked and mashed
1 sm. onion, grated
1 c. milk
2 egg yolks, beaten
2 c. cracker crumbs
2 T. butter
Salt and pepper
2 egg whites, stiffly beaten

Mix all ingredients together, except egg whites. Fold in egg whites and pour into buttered baking dish. Place dish in pan of hot water and bake at 350 degrees until firm. Yield: 8 servings.

Ethel Stanley, Pres.
Past Noble Grand Club, Atchison, Kans.

SCALLOPED CARROTS

10 carrots
1 c. bread crumbs
3 eggs, separated
1/2 c. onion, chopped
1/2 c. cream
1/2 c. milk
Salt and pepper to taste
3 T. butter

Peel and slice carrots; boil until soft. Drain and mash. Combine with remaining ingredients except egg whites. Put into casserole; top with beaten egg whites. Bake in 350 degree oven for 30 minutes. NOTE: If you don't care for the egg white topping, beat 3 whole eggs and combine with other ingredients. Yield: 8 servings.

Mrs. Katherine Bailey, Pres.
Meth. WSCS, Moffit, N. Dak.

CAULIFLOWER

1 med. head of cauliflower
1/2 c. butter
2/3 c. vinegar
1/2 c. onion, chopped
1/2 c. green pepper, chopped

Break cauliflower apart and cook 15 minutes in as little water as possible. Melt butter; add vinegar, onion and green pepper.

(Continued on next page)

Heat and serve over cauliflower. Yield: 4 servings.

Faraba M. Millican, Pres.
American Legion Aux., Junction City, Kans.

CAULIFLOWER WITH TOMATO SAUCE

1 med. head of cauliflower
1 c. celery, diced
1 T. butter, melted
1 T. onion, chopped
1 1/2 T. flour
1 t. salt
1/4 t. pepper
1 c. tomatoes

Cook cauliflower and celery until tender; drain. Saute onion in butter; stir in flour, salt and pepper. Add tomatoes and cook until thickened. Pour over cauliflower and celery; serve at once. Yield: 6 servings.

Edna R. Taylor, Pres.
PEO Chap. CW, Lawrence, Kans.

BAKED CORN

1 can whole kernel corn
2 T. flour
2 T. sugar
2 eggs, beaten
1 t. salt
1 green pepper, minced (opt.)
2 T. cheese, grated

Combine corn, flour, sugar, eggs, salt and green pepper. Pour into baking dish and sprinkle with cheese. Bake at 350 degrees for 30 minutes. Yield: 8 servings.

Mrs. Harley DeHaven, Chmn.
Sheridan Co. HD Coun., Hay Springs, Nebr.

CORN CASSEROLE

1 can cream-style corn
4 eggs, lightly beaten
1 c. milk
1/2 t. salt
Buttered cracker crumbs
1/2 t. pepper

Combine corn, eggs, milk, salt and pepper. Pour into casserole and top with cracker crumbs. Bake at 350 degrees for 1 hour. Yield: 10 servings.

Mrs. Ila King, Reporter
American Legion Aux., Yates Center, Kans.

CORN AND CHEESE PUDDING

1 can corn
2 eggs
2 T. flour
2 T. sugar
1 t. salt
Green pepper or pimento, chopped
1/4 lb. cheese, grated

Combine all ingredients and pour into a casserole. Bake at 350 degrees for 45 minutes to 1 hour. Yield: 6 servings.

Mrs. F. Gail Beal, Past-Pres.
BPW Club, Beatrice, Nebr.

FRESH CORN IN CREAM

4 T. butter, melted
4 c. fresh corn
1 1/2 t. salt
1/2 t. sugar
1/3 c. heavy cream
1/4 t. pepper
Pimento, cut in star shape
Parsley

Combine butter, corn, salt and sugar; cook for 10 minutes. Add cream and cook 5 minutes longer. Stir in pepper and pimento. Garnish with parsley. Yield: 6-8 servings.

Mrs. Virgil R. Cyr, Pres.
Clyde CWF, Ames, Kans.

SCALLOPED CORN

1 c. milk
1 can whole kernel corn
1 can cream-style corn
1 c. sm. ring macaroni, cooked
1 T. green pepper, chopped
1/4 c. cream cheese, diced
Cracker crumbs
Butter

Mix ingredients. Put in casserole; sprinkle with crumbs and dot with butter. Bake in 325 degree oven for 45 minutes. Yield: 8 servings.

Mrs. Leonard Price, Pres.
Meth. WSCS, Aurora, S. Dak.

SQUAW CORN

1/4 lb. bacon, diced and fried
1 green pepper, diced
1 No. 303 can corn
1/2 c. milk
2 eggs, well beaten
1 c. cracker crumbs
1/8 t. salt

Fry bacon and green pepper. Combine remaining ingredients. Combine with bacon and green pepper. Pour into baking dish. Bake at 350 degrees for 45 minutes or until firm. Yield: 6-8 servings.

Mrs. Carl Reinhold, Pres.
Fed. of Garden Clubs
Rapid City, S. Dak.

CORN FAIRFAX

1/4 c. onion, minced
1/4 c. celery, minced
4 T. butter
1 No. 303 can cream-style corn
2/3 c. green beans
1 T. parsley, minced
1 t. salt
1/4 t. paprika
1 1/2 c. milk
2 eggs, well beaten
2/3 c. bread crumbs
4 T. butter
2/3 c. cheese, grated

Saute onion and celery in butter; add corn, beans, parsley, salt and paprika; simmer for 5 minutes. Stir in milk and cook for 4 minutes. Add eggs and pour into baking dish. Mix bread crumbs with butter and cheese; sprinkle over corn and bean mixture. Bake at 375 degrees for 35-40 minutes. Yield: 4 servings.

Mrs. Carl E. Doud. Pres.
St. Joseph's Cath. Altar Soc.
Brookville, Kans.

STUFFED EGGPLANT

1 lge. eggplant
1 sm. clove garlic, minced
1/4 c. onion, chopped
1/4 c. celery, chopped
4 T. shortening
1/2 t. salt
1/4 t. pepper
1 1/2 c. fresh bread crumbs
2 T. parsley, chopped
Butter

Carefully hollow out eggplant leaving 1/4-inch thick shell. Chop inside of eggplant and set aside. Saute garlic, onion and celery in shortening. Sprinkle eggplant with salt and pepper; add to vegetables and simmer until tender. Stir in bread crumbs and parsley; fill eggplant shell with mixture. Place stuffed eggplant on a greased baking sheet and dot with butter. Bake at 350 degrees for 30 minutes. Yield: 4-6 servings.

Mrs. J. Dale Flora, Chmn.
Cheyenne Co. Ext. Coun., Dalton, Nebr.

BATTER-FRIED ONION RINGS

6 lge. Spanish onions, cut in 1/4-in. slices
Milk
1/2 c. flour
3/4 t. salt
1/4 t. pepper
1/2 t. baking powder
1 egg, well beaten
1/2 c. milk

Carefully separate onion rings. For a milder flavor soak onion rings in milk for 1 hour. Mix dry ingredients; gradually add to egg mixed with 1/2 cup milk. Dip rings into butter; drain and fry at 375 degrees. Drain and sprinkle with salt. Yield: 6 servings.

Mrs. Dudley Trump, Treas.
EUB Church WSWS, Blue Springs, Nebr.

FRENCH-FRIED ONION RINGS

1 c. flour
1/4 t. salt
1 egg, slightly beaten
1 c. milk
1 T. fat, melted
Onion rings

Sift flour with salt. Mix egg, milk and fat; add gradually to flour beating with rotary beater until smooth. Dip onion rings into batter. Fry in deep, hot fat 2 to 5 minutes until browned. NOTE: Makes 1 1/4 cup of batter, enough for 30 big onion rings.

Beverly Pawlowski, Chmn.
American Luth. Church Women, Lane, S. Dak.

PRETTY PEAS

1/4 c. water
2 sections garlic cloves
4 lge. lettuce leaves
2 t. sugar
1/2 t. salt
Dash of pepper
3 pkg. frozen peas or 4 c. fresh peas
3 t. butter
Mint flavoring (opt.)

Heat together; simmer about 2 minutes. Add peas. Simmer until tender, adding water if needed. Remove garlic and lettuce. Serve hot; top with butter. A few drops of mint flavoring may be added if desired. Yield: 8 servings.

Mrs. Jens Christenson
Meth. WSCS, Bruce, S. Dak.

BARBECUE CHEESE POTATOES

2 lge. potatoes, peeled and thinly sliced
2 T. onion, sliced
1/2 T. butter
3/4 c. milk
1/4 t. salt
Dash pepper
2 t. parsley, chopped
2 t. catsup
Dash Tabasco sauce
1/4 t. Worcestershire sauce
1/2 c. American cheese, shredded

Combine all ingredients and pour into heavy skillet. Cover and simmer about 1 hour. Yield: 3-4 servings.

Mrs. Houston Stubbs, Pres.
Meth. WSCS, Grainfield, Kans.

AU GRATIN POTATOES

8 med. white potatoes
1/4 c. butter, melted
1/4 c. flour
1 t. salt
1/2 t. pepper
2 1/4 c. milk
1/2 lb. sharp American cheese slices, diced
Parsley flakes

Boil potatoes in salted water. Add flour, salt and pepper to butter; cook until smooth. Add milk and cook until thickened. Add cheese and stir until melted. Drain potatoes and dice into large pieces; add sauce and mix gently. Pour into a 3-quart casserole and sprinkle with parsley. Heat at 350 degrees for 30 minutes. Yield: 6-8 servings.

Almeda Edwards, Pres.
BPW Club, Ottawa, Kans.

BUFFET POTATOES

4 med. baking potatoes
3 T. butter
Salt and pepper
Parsley, chopped
1/2 c. sharp American cheese, grated
1/2 c. cream

Pare potatoes and cut as for French fries. Place center on piece heavy foil. Shape to form baking dish. Dot potatoes with butter; sprinkle with salt, pepper, parsley and cheese. Pour cream over top. Close tightly; do not press. Place on shallow pan in 425 degree oven for 40-50 minutes. Top with parsley before serving. Yield: 4 servings.

Evy M. Holt, Pres.
Woman's Club, Casselton, N. Dak.

PATRICIAN POTATOES

4 c. mashed potatoes
3 c. cream-style cottage cheese
3/4 c. sour cream
1 1/2 T. onion, grated
2 1/2 t. salt
1/8 t. white pepper
Butter, melted
1/2 c. toasted almonds, chopped

Do not add milk or butter to potatoes. Press cottage cheese through strainer; add warm potatoes, sour cream, onion, salt and pepper. Mix well. Spoon into shallow buttered casseroel; brush surface with melted butter and bake at 350 degrees for 30 minutes. Place under broiler for a few minutes to brown surface lightly. Sprinkle with almonds. Yield: 8-10 servings.

Mrs. Donald M. McDonald, Pres.
Beta Sigma Phi, Alpha Zeta Chap.
McCook, Nebr.

CREAMY CHEESE POTATOES

2 T. butter, melted
4 c. raw potatoes, thinly sliced
1/2 c. onion, chopped
1/4 c. green pepper, chopped
1/4 c. water
Salt and pepper
3/4 c. evaporated milk
1 c. American cheese, grated
Paprika

Mix butter, potatoes, onion, green pepper water, salt and pepper; simmer for 20-25 minutes. Add milk and cheese; cover and heat until sauce thickens. Top with paprika. Yield: 4-6 servings.

Mrs. Harold Kraus, VP
Friendship Club, Eddyville, Nebr.

SCALLOPED POTATOES

2 T. margarine
1 T. flour
1 T. onion, chopped
2 c. milk
3 potatoes, sliced
Salt and pepper

Melt margarine in corning or aluminum casserole. Add flour and onion. Cook. Add milk; heat. Do not boil. Add potatoes and seasoning. Heat thoroughly. Bake at 325 degrees for 1 hour or until done. NOTE: More milk may be added while baking if needed. Yield: 4 servings.

Mrs. Alger Payne
Meth. WSCS, Woonsocket, S. Dak.

PITTSBURG POTATOES

4 c. potatoes, diced
1 sm. onion, chopped
1 t. salt
Boiling water
2 c. med. white sauce
3/4 t. salt
1/8 t. pepper
Grated cheese
1/2 c. cracker crumbs
2 t. butter

Place potatoes in sauce pan; add onion and salt. Cover with boiling water and cook about 5 minutes; drain. Place in greased baking dish; add salt, pepper and cheese to white sauce and pour over potatoes. Sprinkle wih cracker crumbs and dot with butter. Bake at 350 degrees for 20-25 minutes. Yield: 6 servings.

Mrs. Janet McGrury, Pres.
Mrs. Jaycees, Beatrice, Nebr.

PITTSBURG POTATOES

1 qt. potatoes, diced
4 T. butter, melted
4 T. flour
Salt and pepper
2 c. milk
1/2 lb. cheese, grated
1 sm. onion, chopped
1 sm. can pimento, sliced
Cracker crumbs
Butter

Partially cook potatoes in jackets; peel and dice. Melt butter; add flour, salt, pepper, milk and cook until thickened. Add grated cheese and heat until cheese melts. Place a layer of potatoes, onion and pimento in casserole; pour part of cheese sauce over potatoes. Repeat layers. Sprinkle top with cracker crumbs and dots of butter. Bake at 350 degrees until browned. Yield: 8 servings.

Mrs. Gleen Freed, Pres.
St. Francis Xavier Cath. Altar Soc.
Mayetta, Kans.

COCONUT BROILED LOUISIANA YAMS

8 med. Louisiana yams, cooked, peeled and halved or 2 1-lb. cans Louisiana yams, drained and halved
1 1/2 c. shredded coconut
1/4 c. butter or margarine, melted
1/2 c. brown sugar, firmly packed
1/4 c. heavy cream
1/4 c. red Maraschino cherries

Arrange yams in lightly greased shallow 2-quart casserole. Sprinkle with 1 cup coconut. Combine butter, brown sugar and cream; mix well and pour over yams and coconut. Top with remaining 1/2 cup coconut and cherries. Broil 4 to 5-inches from source of heat 4 minutes, or until coconut is lightly browned. Yield: 8 servings.

(Photograph for recipe inside back cover)

SWEET POTATOES IN ORANGE SAUCE

6 med. sweet potatoes
1 c. orange juice
1 T. cornstarch
2 T. butter
Pinch of salt
1/2 c. brown sugar
1/2 c. granulated sugar

Cook sweet potatoes in skins until tender. Mix and heat remaining ingredients. Peel potatoes; slice about 1/2-inch thick and place in shallow pan. Pour syrup over potatoes; turn and baste while baking at 325 degrees for 30 minutes. Yield: 15 serving.

Dorothy Wade, Pres.
Meth. Church WSCS, Mayfield, Kans.

SWEET POTATO CASSEROLE

2 cans sweet potatoes
1 1/2 c. light brown sugar
1 1/2 T. cornstarch
2 T. orange rind, grated
1 c. apricot juice
1 8-oz. canned apricots, drained
2 T. butter
1/2 c. nuts, chopped

Arrange sweet potatoes in casserole. Combine sugar, cornstarch, orange rind and apricot juice; cook until thickened. Add apricots, butter and nuts; pour over sweet potatoes and bake at 350 degrees for 25 minutes. Yield: 12 servings.

Mrs. Donald Wishart, Pres.
Stormont-Vail Hosp. Aux., Topeka, Kans.

YAMS WITH ORANGE SAUCE

6 med. yams, cooked and peeled
2 T. flour
1/2 t. salt
1/3 c. granulated sugar
1/3 c. packed brown sugar
4 T. butter, melted
1 c. orange juice
Chopped nuts

Stir flour, salt and sugars into melted butter; add orange juice and bring to a boil. Cut yams in half and place in one layer in buttered baking dish. Pour sauce over yams and top with nuts. Bake at 350 degrees for 30 minutes. Yield: 6-8 servings.

Mrs. Woodrow White, Pres.
Downtown Opti-Mrs. Club, Wichita, Kans.

CANDIED SWEET POTATOES

6 sweet potatoes, cooked
1 c. (packed) brown sugar
1/4 c. butter
1/4 c. water
1/2 t. salt

Slice potatoes into baking dish. Make syrup by boiling brown sugar, butter, water and salt. Pour syrup over sweet potatoes. Bake in 350 degree oven for 30 minutes. Baste occasionally. Yield: 6 servings.

Phyllis Christensen, Chmn.
Bennett Belles Ext. Club, Martin, S. Dak.

SWEET POTATO SUPREME

6 med. sweet potatoes
1/2 c. granulated sugar
1/2 c. brown sugar
1/2 c. orange juice
1 T. cornstarch
4 T. butter

Boil potatoes until tender; drain and place in a 1-quart baking dish. Mix cornstarch with sugars; add orange juice and butter. Boil for 5 minutes; pour over sweet potatoes. Bake for 30 minutes at 350 degrees. Yield: 6 servings.

Marian D. Wolfe, Pres.
Delta Sigma Chi, La Cygne, Kans.

BAKED SQUASH

2 med. acorn squash
4 T. butter
4 T. brown sugar
Salt and pepper

Cut squash in half; remove seeds. Place in shallow baking dish, open side down. Add 1/2-inch water. Bake at 375 degrees for 30-40 minutes. Place open side up; brush each half with butter and sprinkle with sugar, salt and pepper. Bake 5 minutes longer. Yield: 4 servings.

Marcia Mann, Pres.
Merrybelle Ext. Club, Papillion, Nebr.

TOMATO CASSEROLE

1 No. 2 can tomatoes
3/4 c. brown sugar
1/2 t. salt
1/8 t. pepper
3/4 c. water
1/2 c. butter, melted
3 c. white bread cubes

Combine all ingredients except bread cubes in kettle. Bring to boil. Put bread in baking dish. Pour tomato mixture over. Bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. T. S. Kopseng, Pres.
Fireside Homemakers Club
Bismarck, N. Dak.

BAKED ZUCCHINI SQUASH

4 med. zucchini squash, sliced
1/2 pkg. frozen peas, partly thawed
1 sm. can mushrooms
1 can mushroom soup
Butter

Place half of squash in greased baking dish. Cover with peas, mushrooms and remaining squash. Spread mushroom soup over squash and top with butter. Bake at 350 degrees for 45 minutes. Yield: 6 servings.

Mrs. Carl S. Miller, Chmn.
Tangier Shrine Woman's Aux., Omaha, Nebr.

ZUCCHINI SQUASH CASSEROLE

1/2 lb. bacon, diced and fried crisp
1/2 c. onion, minced
2 T. butter
6 tomatoes, sliced
1 lb. sharp cheese, grated
2 c. cracker crumbs
2 lb. zucchini squash, sliced
  1/4-in. thick

Saute onion in butter. Arrange layers of all ingredients in a 2-quart casserole. Repeat three times. Bake at 350 degrees for 1 hour. Better if prepared ahead of time.

Mrs. Frank Branham, Pres.
Jr. Women, Oswego, Kans.

VEGETABLE-CHEESE CASSEROLE

6 T. butter, melted
6 T. flour
3 c. milk or vegetable juice
1/2 lb. American cheese, grated
1 can whole kernel corn
1 can pimento, chopped
1 can green beans
1 c. carrots, cooked
1 onion, diced
Buttered bread crumbs

Add flour to butter; stir in milk and heat until thickened. Add cheese and stir until melted. Add corn, pimento, beans, carrots and onion. Pour into casserole, cover with bread crumbs and bake at 350 degrees for 30 minutes. Yield: 24 servings.

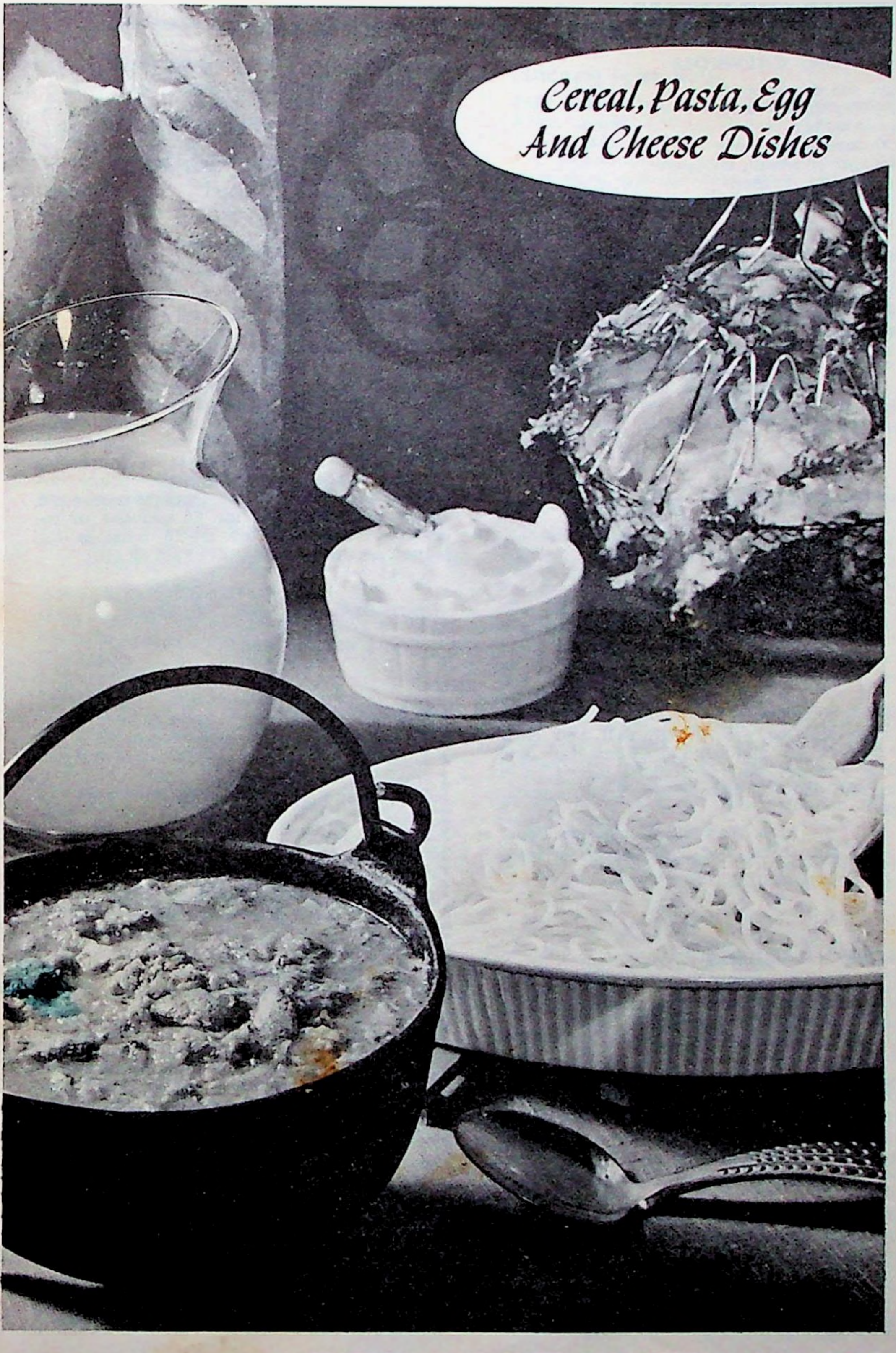
Mrs. Fred Rufeuacht, Pres.
Willing Workers HDU, Scott City, Kans.

ZUCCHINI SKILLET

4 med. zucchini
1 sm. onion, sliced
2 T. corn oil
2 fresh tomatoes, peeled and cut up
1 T. pimento, chopped
1 t. salt
1/4 t. pepper
1 bay leaf
1/2 t. dried, crushed basil leaves

Wash zucchini and cut into 1-inch slices. Heat corn oil in a medium skillet; add onion and cook until lightly browned. Add tomatoes and pimento. Cover and cook 5 minutes. Add salt, pepper and zucchini. Cover and simmer 20 minutes or until zucchini are tender. Add bay leaf and basil leaves; cook 5 minutes longer. Yield: 4-6 servings.

(Photograph for this recipe on page 81)



Cereal, Pasta, Egg And Cheese Dishes

RECIPE FOR TUNA-GHETTI A LA PARMESAN ON PAGE 95.

MACARONI CASSEROLE

1 lge. onion, chopped
1 green pepper, chopped
1 stick butter
2 can mushroom soup
1 sm. jar pimento, chopped
1 lb. cheese, grated
1 lb. elbow macaroni, cooked
Milk

Saute onion and pepper in butter; add soup, pimento and cheese. Mix with macaroni; add a little milk to moisten. Bake at 350 degrees until entirely heated. Yield: 18-20 servings.

Mrs. Jule Markiewicz, Pres.
Gardenettes, Great Bend, Kans.

DINNER MACARONI

1 T. fat
1 lb. ground beef
1/2 c. onion, chopped
3 1/4 c. tomatoes
2 t. salt
1 t. chili powder
1 c. celery, diced
1 c. carrots, sliced
6-oz. pkg. macaroni, cooked

Brown ground beef in fat. Add onion. Cook 5 minutes. Add tomatoes, salt and chili powder. Cover and simmer 45 minutes. Add celery and carrots. Cook until tender. Add macaroni and heat thoroughly. Yield: 4 servings.

Mrs. Walter Schonebaum, Pres.
Cath. Altar Soc., Bonesteel, S. Dak.

MACARONI SOUFFLE

1 1/2 c. bread crumbs
1 1/2 c. scalded milk or cream
1 1/2 T. pimento, chopped
1 1/2 T. parsley flakes
3/4 t. salt
4 eggs, separated and beaten
1 1/4 c. macaroni, cooked
1 1/2 T. green pepper, chopped
1 1/2 T. onions, chopped
3/8 c. butter, melted
3/4 c. cheese, grated

Combine all ingredients, folding in beaten egg whites last. Bake at 350 degrees for 1 hour. Yield: 8 servings.

Mrs. Elmer H. Crosmer, Pres.
Luth. LWML, Scotland, S. Dak.

LASAGNE

1 8-oz. pkg. lasagna noodles
1 lb. ground beef
2 garlic cloves, crushed
2 T. salad oil
1 8-oz. can seasoned tomato sauce
1 No. 2 can tomatoes
1/4 c. onion, minced
1 1/2 t. salt
1/4 t. pepper
1 1/2 t. ground oregano
1/2 lb. thinly sliced Mozzarella
  or American cheese
1/2 c. Parmesan cheese

Cook noodles for 30 minutes in boiling salted water. Drain. Brown ground beef and garlic in salad oil. Stir in tomato sauce, tomatoes, onion, salt, pepper and oregano; cover and simmer for 15 to 20 minutes or until slightly thickened. Fill six individual casseroles or a 3-quart casserole by alternating layers of noodles, Mozzarella cheese, tomato-meat mixture and Parmesan cheese. Bake at 375 degrees for 15 minutes for individual casseroles or 20-25 minutes for large casserole. Yield: 8-10 servings.

Mrs. W. E. Niederbrach, Pres.
Lynch Immanuel LWML, Glenburn, N. Dak.

LASAGNE

1 lb. ground beef
1 T. salad oil
1 clove garlic, minced
1 T. parsley flakes
3 t. salt
1 T. basil
2 1/2 c. tomatoes
1 6-oz. can tomato paste
1 10-oz. pkg. lasagna noodles
2 12-oz. cartons cottage cheese
2 eggs, beaten
1/4 t. pepper
1/2 c. Parmesan cheese
1 lb. Mozzarella cheese or American

Brown meat in salad oil; add garlic, parsley, 1 teaspoon salt, basil, tomatoes and tomato paste. Simmer, uncovered about 45 minutes. Cook lasagna in boiling salt water until tender; drain and rinse in cold water. combine cottage cheese, eggs, remaining salt, pepper and Parmesan cheese. Place half the noodles in 9 x 13 x 2-inch baking dish; spread with half of cottage cheese mixture, half the Mozzarella cheese and half the meat mixture. Repeat layers and bake at 375 degrees for 30 minutes. Yield: 10-12 servings.

Mrs. Kenneth McCown, Sec.
Perkins Co. Ext. Serv., Elsie, Nebr.

SPANISH NOODLES

1 lb. ground beef
2 T. fat
1 sm. onion, chopped
4 T. green pepper
1/2 c. mushrooms
1 1/2 t. sugar
2 1/2 t. salt
1/8 t. pepper
2 c. uncooked noodles
3 c. tomatoes

Brown beef in fat; add onion, greenpepper, mushrooms, sugar, salt, pepper, noodles and tomatoes. Cover and simmer for 45 minutes. Yield: 10 servings.

Gyneth Folk, Pres.
Christian Church Womens Coun., Tyro, Kans.

RICE AND APRICOT DRESSING

3 c. brown rice, cooked and seasoned
4 T. butter, melted
4 T. parsley, chopped
4 T. onion, chopped
4 T. chives, chopped
3/4 c. celery tops, chopped
3/4 c. dried apricots, finely chopped
3/4 t. salt
1/8 t. pepper
1/8 t. ground thyme
1/8 t. ground mace
1/8 t. ground nutmeg
1/8 t. ground cloves

Combine rice, butter, parsley, onion, chives, celery tops and apricots; toss lightly. Mix remaining seasonings in a small bowl and sprinkle over rice mixture. Mix well; turn gently. Add water if more moisture is needed. Serve with pheasant or guinea hen. Yield: 4 1/2 cups.

Mrs. Oren Gray, Pres.
PTA Coun., Parsons, Kans.

BAKED RICE

2 c. rice
4 c. boiling water
1/3 c. butter
1 t. salt

Pour rice into greased, 2-quart casserole; cover with boiling water, butter and salt. Cover and bake at 375 degrees for 35 minutes. Shortly before serving; remove lid and fluff with fork. Yield: 6-8 servings.

Mrs. Dean McGrath, Pres.
Hall Co. Med. Aux., Grand Island, Nebr.

CHICKEN FRIED RICE

2 lge. chicken breasts, cooked boned and diced
2 lge. onions, 1/4-in. slices
3 T. cooking oil
2 c. cooked rice
1 can bean sprouts, drained
1 4-oz. can mushrooms, drained
3 T. soy sauce
1/2 t. salt
1/4 t. pepper
1 t. sugar

Saute chicken and onion in hot oil; add rice, bean sprouts, mushrooms, soy sauce, salt, pepper and sugar. Cover and heat on low heat. Yield: 8 servings.

Mrs. C. R. Findley, Sec.
WSWS, Newton, Kans.

RICE CONSOMME

1 onion, chopped
1 green pepper, chopped
1/4 c. cooking oil
1 1/2 c. long grained rice
1/4 c. butter, melted
3 cans beef consomme
1 c. mushrooms
1/2 t. chicken seasoning (opt.)

Saute onion and green pepper in oil; remove from pan. Brown rice in same pan; add butter, onion, green pepper and two cans consomme. Simmer for 30 minutes; add remaining can of consomme, mushrooms and chicken seasoning. Simmer until rice is tender. Yield: 8-10 servings.

Mrs. L. W. Tibbetts, Pres.
Comm. 40 HDU, Augusta, Kans.

GREEN RICE

2 c. cooked rice
3/4 c. butter, melted
2 c. sharp cheese, shredded
2 eggs, beaten
Salt and pepper
Onion, chopped
2 c. milk
1 c. fresh parsley, chopped
1 whole green pepper, chopped
1 clove garlic, chopped

Mix butter with rice; stir in remaining ingredients. Pour into casserole and bake at 350 degrees for 30 minutes. Yield: 12 servings.

Mrs. Ione Jordan, Past State Pres.
Fed. Women's Club, Norton, Kans.

FRUITED RICE

1 1/3 c. long grain rice
1 1/2 c. miniature marshmallows
1/8 c. brown sugar
2 lge. bananas
1 8-oz. can crushed pineapple
1 c. heavy cream, whipped (opt.)

Wash rice and cook in boiling salted water. When fluffy, drain and rinse in hot water. Add marshmallows at once and toss until marshmallows are melted. Add remaining ingredients. Serve either warm or chilled. Yield: 8 servings.

Mrs. Albin Gajer, Pres.
Literary Club, Fairmount, N. Dak.

ORIENTAL RICE

1 stick butter
2 med. onions, chopped
1 1/2 c. rice
2 cans beef consomme
Salt and pepper
1 pkg. almonds

Saute onion in butter; add rice and brown for 10 minutes. Stir in consomme, salt and pepper; pour into casserole an top with almonds. Bake at 300 degrees for 1 hour. Yield: 8 servings.

Mrs. Rowena L. Price, Treas.
Cong. CWF, Hayes Center, Nebr.

WILD RICE HOT DISH

1 1/2 c. wild rice
1 c. celery, chopped
1/2 c. onion, chopped
1/4 c. butter
1 can chicken
1 lge. can mushrooms
1 can cream of mushroom soup
1 can cream of chicken soup
3 soup cans of chicken broth
  and water combined

Wash rice several times and put in buttered casserole. Saute celery and onion in butter and add to rice with remaining ingredients. Blend well. Bake 3 hours at 350 degrees. Stir often to keep rice from drying out and add more water if necessary. Yield: 8-10 servings.

Mrs. Cora B. Smith, Past State Pres.
VFW Aux., Rugby, N. Dak.

WILD RICE CASSEROLE

2 c. wild rice, washed
2 cans consomme
2 cans water
1/2 c. butter
1/2 c. onions, chopped
1/2 c. canned mushrooms, drained
1 T. salt

Mix all ingredients in casserole and bake at 350 degrees exactly 1 hour and 30 minutes. Stir every 20 minutes. Yield: 12 servings

Mrs. Harry R. Johnson, Sec.
Nativity Cath. Church Guild, Fargo, N. Dak.

SPAGHETTI

2 med. onions, chopped
1 lb. ground beef
1 can cream of mushroom soup
1 can tomato soup
5-6 slices bacon, cut fine and fried
Bacon fat
1/2 lb. cheese, sliced
Cooked spaghetti noodles

Saute onion in bacon fat. Brown ground beef; combine all ingredients and simmer for 1 hour. Pour over cooked spaghetti and serve. Yield: 4-5 servings.

Mrs. Clyde T. Boyd
HDU, Meade, Kans.

SPAGHETTI AND MEAT BALLS

1 lb. ground beef
1 c. bread crumbs
1/4 c. Parmesan cheese
1/2 clove garlic, chopped
2 eggs
Salt and pepper to taste

Mix beef, crumbs, cheese, garlic, egg, salt and pepper; form into small balls.

TOMATO SAUCE:
1 6-oz. can tomato paste
2 c. water
2 T. sugar
2 bay leaves

Combine tomato paste, water, sugar and bay leaves; bring to boil. Drop meat balls into sauce and simmer for 1 hour. Serve over cooked spaghetti. Yield: 5 servings.

Mrs. R. H. Snowball, Pres.
American Legion Aux., Salina, Kans.

SPAGHETTI AND CHICKEN

2 c. spaghetti, cooked
1 c. chicken, chopped
1 c. chicken broth or 1 can
  chicken soup
1 can cream of mushroom soup
1 c. cheese, chopped
Potato chips, crumbled

Combine spaghetti, chicken, broth, soup and cheese. Pour into casserole, top with potato chips and bake at 350 degrees for 20-30 minutes. Yield: 8 servings.

Mrs. George C. Hyde, Pres.
CWF, Altoona, Kans.

SPAGHETTI SAUCE AND MEAT BALLS

SPAGHETTI SAUCE:
4 can tomato paste
8 cans water
1 clove garlic
1 T. sugar
1 t. salt
Pepper to taste

Mix tomato paste, water, garlic, sugar, salt and pepper. Simmer for 3 hours.

MEAT BALLS:
2 lb. ground beef
3 eggs
1 T. Worcestershire sauce
1 clove garlic, crushed
1 sm. onion, minced
1/2 c. catsup
1 1/2 c. bread crumbs
Salt and pepper

Combine all ingredients and form into 32 meat balls. Brown and add to tomato sauce 30 minutes before serving. Serve with cooked spaghetti and add just before serving to meat balls in sauce. Yield: 16 servings.

Mrs. Clarence Staley, Pres.
American Legion Aux., Clay Center, Kans.

ITALIAN STYLE TOMATO SAUCE

1/2 c. onion, chopped
1/2 c. green pepper, chopped
2-3 t. garlic, minced
1/4 c. olive or salad oil
1 No. 2 1/2 can tomatoes
1 6-oz. can tomato paste
1 t. salt
1/4 t. pepper
1/8 t. ground cloves
Dash of cayenne
Small bay leaf
1 lb. ground beef (opt.)

Cook onion, green pepper and garlic in oil in skillet. Add remaining ingredients and simmer over low heat for several hours. NOTE: If meat sauce is desired, brown ground beef with onions, pepper and garlic. Serve over spaghetti. Yield: 6-8 servings.

Mrs. C. L. Vogele, State Pres.
South Dakota Med. Assn. Aux.
Aberdeen, S. Dak.

SPAGHETTI AND MEAT BALLS

1 lge. onion, chopped
Parsley, chopped
Salt and pepper
1 clove garlic, whole
Oil
1 can tomato paste
1 lge. can Italian tomatoes, strained
1/2 t. sugar
Dash of wine vinegar

Slowly brown onion with seasonings and garlic in a small amount of oil. Remove garlic. Add tomato paste and 1 can water; simmer 5-10 minutes. Stir in tomatoes; simmer for 4 hours. Add meatballs, including remaining fat, sugar and vinegar. Continue simmering for 1 hour to 1 hour and 30 minutes.

MEATBALLS:
1 lb. ground beef
2 eggs
4 T. Parmesan cheese, grated
1 clove garlic, finely chopped
1/2 c. bread crumbs
Parsley
Salt and pepper

Combine ingredients thoroughly with hands; roll into small balls. Brown in small amount of fat. Yield: 4 servings.

Mrs. Elmer Reich, Pres.
Mrs. Jaycees, Friend, Nebr.

TUNA-GHETTI A LA PARMESAN

1/4 c. butter
1 c. onion, minced
1/4 t. garlic powder
1 1/2 t. salt
1/4 t. pepper
1 t. oregano
1/4 c. parsley, minced
1 1-lb. 12-oz. can tomatoes
1 8-oz. can tomato sauce
1/2 c. Parmesan cheese, grated
1 9-oz. can tuna
3 T. flour
1 1-lb. pkg. spaghetti

Melt butter in saucepan. Add onion; saute until tender. Remove from heat; stir in garlic powder, salt, pepper, oregano and parsley. Add undrained tomatoes, tomato sauce, cheese and tuna; heat, stirring occasionally, until mixture simmers. Continue simmering 25-30 minutes. Blend a few spoonfuls of tomato mixture with the flour; return to saucepan. Mix well; continue cooking a few minutes more. Cook spaghetti according to package directions; drain and rinse. Serve hot sauce over spaghetti.

(Photograph for this recipe on page 91)

Cheese and Egg Dishes

CHEESE AND EGG CASSEROLE

2 c. or 2 lge. white onion
1/4 c. butter or margarine
5-6 hard-cooked eggs
1 c. cheese, shredded
1 can cream of chicken or
mushroom soup
1 c. milk
Dash of pepper
4 slices of bread or favorite
croutons
Dash of paprika

Cook onion in butter until tender but not brown. Spread in 7 or 8-inch casserole. Top with sliced eggs, cheese, soup, milk and pepper which have been heated. Cover with bread; sprinkle with paprika. Bake at 375 degrees for 20-25 minutes or until bread is toasted. Yield: 4 servings.

Mr. Rudy Longe, Co-Chmn.
Wayne Co. Ext. Coun., Wakefield, Nebr.

CHEESE PUDDING

10 slices white bread, cubed, no crust
1/4 lb. butter
3 eggs, separated
2 c. milk
1/2 t. salt
1/2 t. dry mustard
1 T. red pepper
3/4 lb. Cheddar cheese, cubed
Paprika (opt.)

Line bottom of baking dish with cubed bread. Melt butter and pour over bread. Mix egg yolks, milk, seasonings and pour over bread. Add cheese cubes and toss mixture. Let stand in refrigerator for 6 hours. Beat egg whites and fold in just before placing in oven. Sprinkle with paprika. Bake at 350 degrees for 45 minutes. Yield: 6 servings.

Mrs. Kay Woods, Pres. City Coun.
Beta Sigma Phi, Grand Island, Nebr.

CURRIED EGGS

1/4 c. butter, melted
1/2 c. green pepper, diced
1/2 c. celery, diced
1/4 c. flour
1/2 t. salt
1 t. curry powder
2 c. milk
8 hard-cooked eggs, cut in half
lengthwise
1 qt. hot, cooked macaroni
Apple, diced

Saute green pepper and celery in butter. Add flour, salt, curry powder and milk; cook until thickened. Gently fold in eggs and pour over macaroni. Garnish with unpeeled apple. Yield: 6-8 servings.

Hazel Osborn, Pres.
Castle's Cozy Corner HDU, Windom, Kans.

SAVORY DEVILED EGGS IN TOAST CUPS

1 1/3 T. butter
2 T. flour
1/2 t. salt
1 c. milk
1 1/3 T. green pepper, minced
2/3 t. prepared mustard
2 t. Worcestershire sauce
2 T. chili sauce
4 hard-cooked eggs, sliced

Make a white sauce using butter, flour. salt and milk. Add seasonings and egg slices; save four slices of egg to garnish each serving. Mix carefully to avoid breaking egg slices. Heat and serve in toast cups.

TOAST CUPS:
4 slices bread
Butter, softened

Remove crust from four slices of bread; spread each slice of bread lightly with soft butter. Press each slice into a 3-inch muffin pan and bake at 375 degrees about 12 minutes or until golden brown. Yield: 4 servings.

Mrs. Pat Embry, Home Ec. Agent
Newton, Kans.

VENETIAN EGG

1/2 lb. ham, diced
3 med. onions, diced
2 No. 2 1/2 can tomatoes
1 1/2 c. bread or cracker crumbs
Salt and pepper to taste
1 1/2 lb. American cheese
5 eggs
Toast or crackers

Fry ham and onions; add tomatoes, crumbs and seasoning. Cook until thickened. Break cheese into small pieces and add to mixture; stir until just melted. Remove from heat, add eggs and stir briskly. Serve on toast or crackers. Yield: 12 servings.

Mrs. Virginia Miller, WM
OES, Sterling, Kans.

Casseroles

RECIPE FOR SCALLOP CASSEROLE ON PAGE 108

Meat Dishes

BEEF AND CORN CASSEROLE

1 c. soft bread crumbs
2 eggs, beaten
1/4 c. milk
1 lb. ground beef, browned
1 1/2 t. salt
1 No. 2 can cream-style corn
2 t. prepared mustard
1/4 c. onion, chopped

Soak bread in milk and egg. Add remaining ingredients. Bake at 300 degrees for 1 hour. Yield: 6 servings.

Mrs. Eugene Cunningham, Sec.
Charles Mix 4-H Leaders Assn.
Armour, S. Dak.

BEEF-NOODLE CASSEROLE

2 T. lard
1 lb. ground beef
1/4 c. onion, finely chopped
2 t. salt
1/8 t. pepper
1/8 t. chili powder
3 1/2 c. canned tomatoes
8-oz. med. noodles
1/4 c. green pepper, finely chopped

Brown beef in lard in heavy skillet, stirring frequently. Add onion, salt, pepper and chili powder and cook slowly. Add tomatoes. Simmer. Cook noodles in boiling salted water. Drain. Add noodles and green pepper to tomato-meat mixture. Put in 2-quart casserole. Heat in 350 degree oven about 20 minutes. Yield: 8 servings.

Mrs. Arthur Rademacher, Pres.
Confraternity of Christian Mothers
Foxholm, N. Dak.

CORN CASSEROLE

3 eggs, beaten
3/4 t. salt
1/8 t. pepper
3 T. onion, minced
1 can cream-style corn
1 can whole kernel corn, drained
1 lb. weiners, cut in pieces

Combine all ingredients except crackers. Place in casserole. Top with cracker crumbs. Bake at 350 degrees for 1 hour. Yield: 8 servings.

Mrs. Vincent Bischoff, Pres.
Cath. Ladies Altar Soc., Beriwck, N. Dak.

CORNED BEEF CASSEROLE

1 12-oz. pkg. noodles, cooked
1 can corned beef, broken up
1 med. onion, minced
1 c. American cheese, grated
1 1/2 c. milk
1 can cream of chicken soup
1/2 c. celery, chopped
Salt and pepper to taste
Potato chips, crushed

Mix all ingredients except potato chips, pour into a casserole. Top with potato chips and bake at 350 degrees for 1 hour and 30 minutes. Yield: 12-15 servings.

Mrs. Kenneth Anderson, Sec.-Treas.
Polk Co. Ext. Clubs, Osuola, Nebr.

DINNER CASSEROLE

1/2 lb. hamburger
1 T. butter
1 lge. onion, finely chopped
4 stalks celery, finely chopped
1 t. salt
1 can mixed vegetables, drained
1 can tomato soup
1/4 lb. cooked noodles, drained

Shape hamburger into balls. Brown hamburger, celery and onion in butter. Sprinkle half of salt over meat mixture and add vegetables, soup, noodles and remaining salt. Mix well and bake 1 hour and 30 minutes at 300 degrees. Yield: 6 servings.

Mrs. Annie Dutcher Johnson, Treas.
Cong. Ladies Aid, Hetland, S. Dak.

DRIED BEEF AND MACARONI CASSEROLE

2 c. shell macaroni
3/4 lb. dried beef
1/2 lb. American cheese, cubed
1 sm. onion, diced
4 hard-cooked eggs, diced
2 cans mushroom soup
1 pt. milk
Buttered bread crumbs

Combine macaroni, dried beef, cheese, onion, eggs, soup and milk. Pour into 12 x 8 x 2-inch baking dish and refrigerate overnight. Top with bread crumbs and bake at 350 degrees for 1 hour and 30 minutes to 2 hours. Yield: 10-12 servings.

Mrs. Willard M. Baxter, Pres.
Christian Ladies Aid Soc., Arapahoe, Nebr.

OUR FAVORITE MEAT CASSEROLE

1 lb. ground beef
1 c. milk
3/4 c. oatmeal, uncooked
1 lge. onion, finely chopped
1 can tomato soup
1 t. salt
5 med. potatoes, diced

Combine ingredients. Place in casserole. Bake for 2 hours in 325 degree oven. Yield: 4-6 servings.

Mrs. Monroe Woods, State Pres.
South Dakota 4-H Leaders Assn.
Letcher, S. Dak.

GOULASH

1/2 lb. ground beef
Salt and pepper to taste
1 T. instant onion or 1 med. onion, diced
2 1-lb. cans tomatoes
1 8-oz. pkg. noodles
1/4 lb. American cheese, cut into cubes

Brown beef and onion, stirring occasionally. Add salt and pepper to taste. Add tomatoes; reduce heat. Cook noodles according to package diections. Combine meat mixture and noodles in a large casserole. Stir in most of the cheese. Add additional cheese if desired. Spread top with remaining cheese. Bake at 350 degrees for 1 hour.

Mrs. Robert Seibolt, Pres.
Xi Alpha Theta Chap., Fairbury, Nebr.

HAM AND ARTICHOKE CASSEROLE

2 pkg. frozen artichoke hearts
1 bay leaf (opt.)
2 cans cream of mushroom soup
1 T. onion, chopped
1/4 c. Sherry
1/4 t. garlic salt
1/2 t. salt
Pepper to taste
2 c. cooked ham, diced
8 hard-cooked eggs, quartered
4 slices of American cheese

Cook artichokes with bay leaf as directed on package. Drain and remove bay leaf. Combine soup, onion, Sherry, garlic salt, salt and pepper; mix well. Arrange artichoke hearts, ham and eggs in 3-quart casserole. Pour soup mixture over all ingredients and top with cheese slices. Bake at 400 degrees for 25-30 minutes. Yield: 8 servings.

Alma Knight, Pres.
ABW Assn., Air Capitol Chap., Wichita, Kans.

HAM CASSEROLE

1/2 lb. ground smoked ham
1/2 lb. American cheese, ground
1 med. green pepper, chopped
1 6-oz. pkg. fine noodles, cooked
1 10 1/2-oz. can mushroom soup
1 1/2 c. water
1/2 t. sugar
Buttered bread crumbs or crushed potato chips

Mix all ingredients except bread crumbs together; pour into greased 8 x 12-inch baking pan. Top with buttered bread crumbs and bake at 300-350 degrees for 1 hour. Yield: 10-12 servings.

Mrs. Charles R. Platz, Pres.
United Church Women Coun.
Hutchinson, Kans.

HAM SOUFFLE

1 8-oz. box macaroni, cooked
1 can Spam or 1/2 lb. ham
1/4 lb. American cheese, cubed
3 T. green pepper, chopped
1 1/2 c. soda crackers, crushed
4 eggs, separated
1/4 c. butter, melted
1 1/2 c. hot milk

Grind cooked macaroni and ham. Fold in cheese, pepper, crackers, beaten egg yolks and butter melted in milk. Fold in beaten egg whites. Gently pour into casserole.Place casserole in larger pan partly filled with hot water. Bake at 350 degrees for 30-45 minutes. Serve with thinned cream of chicken soup spooned over top. Yield: 10 servings.

Mrs. James R. Veitch, Pres.
Grand Forks Co. Homemakers Coun.
Emerado, N. Dak.

HAMBURGER CASSEROLE

2 lb. hamburger
1 med. onion, chopped
1 c. celery, chopped
1 can cream mushroom soup
1 can cream chicken soup
1 1/2 c. warm water
1/2 c. rice, uncooked
1/4 c. soy sauce
1 t. monosodium glutamate
Salt and pepper
1 can chow mein noodles

Brown hamburger and onions. Mix in casserole with all ingredients except noodles. Bake at 350 degrees for 1 hour. Top with noodles and bake 15 minutes longer. Yield: 10-12 servings.

Mrs. Loretta Suhn, Coun. Officer
Town and Country Ext. Club
Ree Heights, S. Dak.

HAMBURGER CASSEROLE

1 1/2 lb. ground beef
1 8-oz. can tomato sauce
1/4 t. garlic salt
Salt and pepper to taste
6 green onions, chopped
1 c. creamed cottage cheese
1 c. sour cream
8 oz. noodles, cooked and drained
1/2 c. cheese, grated

Brown beef; add tomato sauce and seasonings. Simmer until ingredients are thoroughly blended; add cheese, sour cream and onions. Alternate layers of noodles and meat mixture in greased casserole. Sprinkle with grated cheese and bake at 350 degrees for 30 minutes. Yield: 6-8 sevings.

Mrs. Catherine Indra, Home Ext. Agent
Holt Co. Ext. Serv., O'Neill, Nebr.

MEXICAN HAMBURGER CASSEROLE

1 lb. ground beef
2 T. margarine
1/2 c. onion, chopped
1 t. garlic, minced
1 T. paprika
1 t. oregano
1/3 c. wine (opt.)
1/3 c. Cheddar cheese, grated
Dash of pepper
4 c. kidney beans
1 c. tomato sauce
3/4 c. crushed corn chips

Brown meat and place into 2-quart casserole. Melt margarine, add onion and garlic. Saute until onion is clear. Add spices, beans, tomato sauce, corn chips and wine. Mix and spoon over meat. Sprinkle with cheese. Bake at 350 degrees for 30 minutes or until mixture is bubbly. Yield: 4 servings.

Mrs. William Schreiter, Vice Chmn.
Otoe Co. Ext. Clubs, Dunbar, Nebr.

HAMBURGER-RICE HOT DISH

1 lb. hamburger
Shortening
1/2 c. rice, uncooked
1 can cream of chicken soup
1 can water
1/4 t. salt
1/4 t. pepper
1/2 c. celery, chopped
1/4 c. onion
1/4 c. green pepper, chopped

Brown hamburger in shortening. Add all ingredients except potato chips. Mix well. Cover and bake 1 hour at 350 degrees. Top with potato chips and bake 15 minutes longer. Yield: 6 servings.

Mrs. Vernon Sander
Home and Fun Club, Grafton, N. Dak.

HOT DISH

1 can Spam
1 8-oz. box macaroni
1/4 lb. American cheese
1 1/2 c. hot milk
1/4 c. butter
1 green pepper, finely
  chopped
1 1/2 c. crushed soda crackers
4 eggs, separated
1 can cream of chicken soup

Grind Spam and macaroni together. Grind cheese. Melt butter in milk. Combine macaroni, Spam, cheese, green pepper, soda crackers and butter-milk mixture. Add beaten egg yolks. Fold in beaten egg whites. Bake in pan of hot water at 350 degrees until done. Spoon cream of chicken soup over top when served. Yield: 12 servings.

Mrs. Elroy Lange
Union Homemakers, Reynolds, N. Dak.

HAMBURGER PIE

PASTRY:
1 c. flour, sifted
1/2 t. salt
1/3 c. shortening
2 T. water

Mix flour and salt. Cut in shortening and sprinkle with water. Mix with a fork. Set aside.

1 lb. ground beef
1/4 c. shortening
1/4 c. flour
1 1/2 t. salt
Dash of pepper
2 c. tomato juice
1/4 c. green pepper, diced
1/2 c. onion, diced
1 c. celery, diced

Brown meat in shortening; stir in flour, salt and pepper. Add tomato juice. Stir in remaining ingredients. Bring to boil. Pour into 1 1/2-quart baking dish. Roll out pastry to correct size to fit baking dish. Cut a few slits near center; place over meat mixture and flute edge. Bake at 425 degrees for 30 minutes. Yield: 6 servings.

Mrs. Lyle Forsyth, Pres.
EUB Church Women's Work, Beatrice, Nebr.

HAWAIIAN CASSEROLE

1 lb. hamburger
1 c. rice, uncooked
1 c. onion, chopped
1 c. celery, chopped
2 T. soy sauce
2 cans cream of chicken soup
1/2 c. almonds, slivered

Brown hamburger slightly and add all remaining ingredients except almonds. Place in 2-quart casserole. Bake uncovered, 30 minutes at 350 degrees. Reduce heat to 250 degrees and bake 1 hour. Add almonds during the last 30 minutes. Yield: 6 servings.

Mrs. Frances Barton, Pres.
Riverview Club, Huron, S. Dak.

HOT DISH

1 lb. veal, sirloin or round steak
1/2 c. onions
1 c. celery
Green pepper
1/2 c. rice
2 c. water
1 can mushroom soup
1 can cream of chicken soup
Soy sauce to taste

Dice meat, onions, celery and pepper; brown together. Add remaining ingredients. Season to taste. Bake at 350 degrees until meat is tender. Yield: 6 servings.

Mrs. Bill Baumann, Pres.
Cath. Altar Soc., Westhope, N. Dak.

JACK POT CASSEROLE

1 lb. ground steak
2 T. fat
1/4 c. onion, chopped
1 can tomato soup
1 1/2 c. water
4-oz. noodles
1 t. salt
1/8 t. pepper
1 No. 2 can cream corn
1/4 c. ripe olives, chopped
1 c. American cheese, grated
2 t. Worcestershire sauce

Brown meat and onions in fat in 2-quart sauce pan. Add tomato soup, water and noodles. Cook until noodles are tender, stirring frequently. Add salt, pepper, corn, olives, half of cheese and Worcestershire sauce. Pour into greased casserole. Top with remaining cheese. Bake 45 minutes in 350 degree oven. Yield: 8 servings.

Mrs. John Faught, Pres.
Meth. WSCS, Absarka, N. Dak.

HAMBURGER SUPREME

1 lb. hamburger
1 onion, sliced
2 c. celery, diced
1 can chow mein noodles
1 can tomato soup
1 can mushroom soup
1 can chicken rice soup

Brown hamburger and onion. Mix celery, noodles and soups with hamburger mixture. Pour in casserole and bake 45 minutes at 350 degrees. Yield: 10-12 servings.

Mrs. Herbert Fenner, Pres.
Meth. WSCS, Esmond, S. Dak.

ITALIAN BEEF CASSEROLE

2 lb. ground beef
1/2 c. onions, chopped
1/4 c. green pepper, chopped
2 T. lard
1/2 t. salt
1/2 t. oregano
3 8-oz. cans tomato sauce
1 8-oz. pkg. noodles, cooked
1 pt. cottage cheese, creamed
Parsley flakes

Brown ground beef, onions and green pepper in lard. Pour off drippings. Combine salt, oregano and tomato sauce. Add to beef mixture. Place half of noodles in bottom of greased 3-quart casserole. Place half of cottage cheese on noodles. Spread half of the ground beef mixture over cheese. Repeat layers. Sprinkle with parsley flakes. Bake at 350 degrees for 30-35 minutes. Yield: 6-8 servings.

Mrs. Bob Hosmer, Pres.
St. Louis Cath. Altar Soc., Dunseith, N.Dak.

LIVER AND VEGETABLE CASSEROLE

1 lb. beef liver, sliced and floured
1/4 c. bacon grease
Salt and pepper to taste
2 lge. potatoes, thick slices
2 lge. carrots, thick slices
1 med. onion, sliced
1 c. celery, diced
1 c. condensed tomato soup

Brown liver quickly in bacon grease. Cut in bite-size pieces and place half of liver in 3-quart casserole. Add half of seasonings, potatoes, carrots, onions and celery. Add remaining liver and vegetables. Pour soup over casserole; cover and bake at 350 degrees for 1 hour and 30 minutes. Yield: 6 servings.

Mrs. Charles Jordan, Jr., Pres.
Pleasant View WSCS, Beloit, Kans.

MACARONI CASSEROLE

1 c. macaroni, uncooked
1 pkg. beef, broken-up
1 can cream of mushroom soup
3 c. milk

Combine all ingredients; refrigerate 3 hours. Bake at 300 degrees for 2 hours and 30 minutes. Yield: 4-6 servings.

Mrs. Richard Schaen, Pres.
Luth. LWML, Downs, Kans.

MAZETTI

1 lb. ground beef
5 T. butter
1/2 green pepper, diced
1/2 med. onion, chopped
2 t. salt
1 can mushroom or cream of celery soup
1 No. 2 can tomatoes
1/2 lb. American cheese
1 3-4 oz. pkg. wide noodles, cooked
3 slices bread, cubed

Brown beef, green pepper and onion in 2 tablespoons butter; add salt, soup, tomatoes and cubed cheese. Simmer, uncovered, until cheese is melted. Pour noodles into a large greased casserole; add meat mixture and mix. Brown bread cubes in 3 tablespoons butter and sprinkle over meat. Bake, covered, 30 minutes at 350 degrees. Uncover, bake 10 minutes longer. Yield: 6 servings.

Mrs. John B. York, Pres.
Meth. WSCS, Ashland, Kans.

ONE DISH MEAL

1 1/2 lb. ground beef
3/4 c. onion, chopped
1/3 c. green pepper, chopped
1 t. salt
1/8 t. pepper
2 8-oz. pkg. noodles
1/3 c. sour cream
1 8-oz. pkg. cream cheese
1 c. cottage cheese
2 8-oz. cans tomato sauce

Brown beef; add onion, green pepper, salt and pepper. Cook until vegetables are tender. Cook noodles in 2 quarts of boiling water; drain and set aside. Mix sour cream and cheeses. Place a layer of noodles in bottom of greased 9 x 13-inch baking pan. Top with a layer of meat, then a layer of cheese. Repeat process. Pour tomato sauce over top. Bake at 350 degrees for 45 minutes. Yield: 10 servings.

Mrs. Odis Spotts, Pres.
American War Mothers, Fremont, Nebr.

MEAT-CABBAGE CASSEROLE

1 lb. ground beef
1 onion, finely chopped
1 T. butter
1 t. salt
1/8 t. pepper
1 head of cabbage, coarsely shredded
1 can tomato soup

Saute beef and onion in butter; heat thoroughly but do not brown. Add salt and pepper to meat mixture. Layer half of cabbage in a 2-quart baking dish; cover with meat mixture. Add remaining cabbage; pour tomato soup over casserole. Cover and bake at 350 degrees for 1 hour. Yield: 4-6 servings.

Mrs. Edgar Floyd
HDU, Kinsley, Kans.

NUTTY-NOODLE CASSEROLE

2 lb. ground beef
1 sm. onion
1 10-oz. pkg. noodles, cooked
1 sm. bottle stuffed olives, chopped
1/2 lb. American cheese
1 can mushroom soup
1 can chow mein noodles
1/4 lb. mixed salted nuts, chopped

Brown ground beef and onion. Alternate layers of noodles, beef mixture, olives and cheese. Repeat layers, ending with beef mixture. Pour mushroom soup over casserole, cover and bake at 350 degrees for 30 minutes. Uncover; sprinkle chow mein noodles and nuts over mixture. Bake 30 minutes longer. Yield: 16-18 servings.

Mrs. Clifford King, Pres.
Meth. WSCS, Hesston, Kans.

MOCK TURTLE CASSEROLE

2 1/2 c. soft bread cubes
1 1/2 c. milk
3 eggs, beaten
1/3 c. butter, melted
2/3 c. celery
1/3 c. onion
1 T. parsley flakes
Pepper to taste
1/3 t. savory
2 cans tuna
2 cans cream of mushroom soup
1 c. corn flake crumbs

Combine bread cubes, milk, eggs, butter, celery, onion, parsley flakes, pepper and savory. Put in greased cake pan. Top with tuna. Cover with cream of mushroom soup; and sprinkle with corn flake crumbs. Bake in a 350 degree oven for 1 hour. Yield: 10 servings.

Mrs. Irwin Odden, Pres.
Woman's Club, Rugby, N. Dak.

ONE DISH MEAL CASSEROLE

1 lb. hamburger
1 T. butter
2 c. raw potatoes, sliced
1/2 c. onion, chopped
1 c. carrots, sliced
1/2 c. raw white rice
1/4 c. chopped green pepper (opt.)
2 c. tomatoes
1/2 t. salt
1/4 t. pepper
1 c. hot water

Brown hamburger in butter. Place a layer of meat in 2-quart casserole. Top with a layer of each vegetable. Sprinkle with salt and pepper. Pour hot water over all. Cover and bake at 325 degrees for 2 hours. Add more water if needed. Yield: 6-8 servings.

Mrs. Clarence Knoepfle, Pres.
EUB Church WSWS, Ashley, N. Dak.

OVEN STROGANOFF

1 lb. stew meat, cut up
1 can mushroom soup
1/2 pkg. dry onion soup mix
2 T. cooking Sherry (opt.)

Combine ingredients. Place in casserole. Bake, covered, at 300 degrees for 3 hours. Serve on rice or noodles. Yield: 6 servings.

Mrs. L. E. McColley, State Pres.
S. Dakota BPW, Lead, S. Dak.

PORK CHOP CASSEROLE

1 c. celery, chopped
1 sm. onion, chopped
1 green pepper, chopped
Butter
1 egg, well beaten
1 can whole kernel corn
1 c. bread crumbs
Salt and pepper
3 T. flour
1 c. milk
6 thick pork chops

Saute celery, onion and green pepper in butter. Remove vegetables from pan and add to egg, corn, bread crumbs, salt and pepper. Stir flour into butter that was used to saute vegetables. Add milk and cook until thickened. Brown pork chops; place in buttered baking dish. Cover with corn mixture. Pour sauce over all and bake at 300 degrees for 45 minutes. Yield: 6 servings.

Mrs. Edith Oeser, Pres.
Meth. WSCS, Claflin, Kans.

PORK AND MACARONI CASSEROLE

1/2 lb. ground pork shoulder
2 onions
1 1/4 c. elbow macaroni
2 t. salt
1/2 t. pepper
1/4 t. rosemary
1/4 t. celery salt
1/4 t. cayenne
2 c. tomatoes, crushed
1/4 t. soda
1/2 c. Swiss cheese, shredded
1/2 c. toasted bread crumbs
2 T. butter

Brown meat. Remove and saute onions. Add onions to macaroni and blend. Add meat, seasonings, soda, cheese, tomatoes and top with toasted bread crumbs. Drizzle butter on top. Bake for 30 minutes at 350 degrees. Yield: 15 servings.

Marcella Irwin, Pres.
Church of God LWWB, Parshall, N. Dak.

RICE HOT DISH

1 lb. hamburger, browned
1-2 c. celery, chopped
1 can cream mushroom soup
1 sm. bottle soy sauce
1 c. onion, chopped
1 can chicken noodle soup
2 cans water
1 c. rice
Chow mein noodles

Combine all ingredients except rice and noodles. Bring to boil. Add rice and cook 10-15 minutes. Put in casserole and bake at 325 degrees for 1 hour or until rice is soft. Cover with chow mein noodles the last 10 minutes. Yield: 6 servings.

Mrs. John Troutman
St. Paul Luth. Ladies Aid, Driscoll, N. Dak.

RICE HOT DISH

1 lb. hamburger
1 med. onion
1 c. rice
1 can cream of chicken soup
1 can cream of mushroom soup
1 c. celery, cut up
Salt and pepper to taste
2 cans water

Brown meat and onion. Combine all ingredients in a casserole. Bake at 350 degrees until mixture bubbles; reduce heat to 250 degrees and bake for 2 hours. Yield: 6 servings.

Mrs. Vernon L.Wenger, Pres.
EUB Church WSWS, Minot, N. Dak.

RICE AND MUSHROOM HOT DISH

2 soup cans water
1 lb. hamburger
3 T. soy sauce
3/4 c. rice, washed
1 c. celery, cut
1 lge. onion, diced
1 can cream of mushroom soup

Combine water, hamburger and soy sauce. Add remaining ingredients; bake for 15 minutes at 400 degrees. Reduce heat to 350 degrees and bake for 45 minutes. Yield: 6 servings.

Delphine Bauer, Pres.
Happy Hours Homemakers, Butte, N. Dak.

RICE AND SAUSAGE CASSEROLE

3/4 lb. link sausage
2 T. hot water
1 1/2 c. canned tomatoes
3 T. celery leaves, chopped
1 1/2 t. salt
1/4 c. green pepper, chopped
1 1/2 T. onion, chopped
Dash pepper
1 1/2 c. cooked rice
1 1/2 c. coarse cracker crumbs
2 T. butter

Cut sausage in small pieces and brown. Add water, tomatoes, celery leaves, salt, green pepper, onion, pepper and rice. Mix well and pour into casserole. Brown cracker crumbs in butter and sprinkle over casserole. Bake at 350 degrees for 30 minutes. Yield: 4 servings.

Mrs. Russell E. Serles, Pres.
Garden Club, Clay Center, Kans.

SAUSAGE-RICE CASSEROLE

1 lb. sausage
1 c. instant rice
2 cans cream of mushroom soup or
  cream of chicken soup
1 c. milk
1 c. crackers, crushed

Fry sausage until thoroughly browned; drain all fat from meat. Combine rice, soup and milk; add to sausage and pour into casserole. Top with crushed crackers and bake at 350 degrees for 45 minutes. Yield: 6 servings.

Thelma Showalter, Treas.
Calvary Apostolic Church, Omaha, Nebr.

SPANISH RICE

1/2 lb. bacon
1 sm. onion, diced
1 med. green pepper, diced
1 c. canned tomatoes
1 sm. pkg. instant rice, cooked

Brown bacon; pour off excess fat. Add onion, green pepper and tomatoes. Cover and simmer until vegetables are cooked. Stir rice into tomato mixture and pour into baking dish. Bake at 350 degrees for 30 minutes. Yield: 4 servings.

Mrs. Roy Anderson, Chmn.
Covenant Women's Soc., Mead, Nebr.

WILD RICE CASSEROLE

2 c. wild rice
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1 4-oz. can mushroom pieces
1 No. 2 can bean sprouts, drained
1 can water chestnuts, sliced
1 t. soy sauce
1 lb. ground beef, browned and drained
Onion
Salt and pepper, to taste
Almonds (opt.)

Cook rice and drain. Add all remaining ingredients except almonds. Mix and pour into greased casserole. Bake for 1 hour at 350 degrees. Top with almonds, if desired. Yield: 8-10 servings.

Mrs. Roger Bourgois, Pres.
Riverside Homemakers Club
Bismarck, N. Dak.

7-LAYER CASSEROLE

1 c. rice
1 c. canned whole kernel
  corn, drained
Salt and pepper
2 8-oz. can tomato sauce
3/4 can water
1/2 c. onion, finely chopped
1/2 c. green pepper, chopped
3/4 lb. ground beef
4 strips bacon, cut in half

Layer rice and corn in 2-quart casserole. Sprinkle with salt and pepper. Top with can of tomato sauce and 1/2 can of water. Add onion, green pepper and beef in layers. Sprinkle with salt and pepper. Add remaining tomato sauce and water. Top with bacon. Cover and bake at 350 degrees for 1 hour. Uncover and bake 30 minutes longer. Yield: 4-6 servings.

Mrs. Agnes McLimans
WMS, Ogallala, Nebr.

RUSSIAN FLUFF

1 1/2 lb. ground beef
1 No. 303 can peas
3 c. cooked rice
1 med. onion, chopped
1 lge. can mushrooms
1/2 c. pimento, chopped
1 green pepper, chopped
1 c. celery, chopped
2 cans tomato soup
1 t. salt

Brown meat and onions. Combine with remaining ingredients. Bake for 45 minutes in casserole at 400 degrees. Yield: 12 servings.

Mrs. Ivan Otto, Pres.
Meth. WSCS, Crystal, N. Dak.

SPAGHETTI AND MEAT CASSEROLE

5-oz. spaghetti
2 1/2 t. salt
1/4 c. onion, chopped
3/4 lb. ground beef
1 T. fat
1 1/2 c. tomato juice
1/2 c. catsup
1 t. Worcestershire sauce
Parmesan cheese

Cook spaghetti in boiling water with 1 teaspoon salt. Brown beef and onion in fat; sprinkle with 1/2 teaspoon of fat. Mix tomato juice, catsup, Worcestershire sauce and remaining salt. Combine meat and spaghetti in greased casserole; top with sauce, and bake at 350 degrees for 30 minutes. Serve with Parmesan cheese. Yield: 4 servings.

Mrs. Alex Fromme, Pres.
Meth. WSCS, Hoxie, Kans.

TEEN-AGER'S FAVORITE HOT DISH

1 lb. ground beef
1 lge. onion, chopped
1 T. fat or oil
Salt and pepper
3 c. shredded cabbage
1 can tomato soup

Cook ground beef and onion in fat until brown; add salt and pepper to taste. Alternate a layer of cabbage with meat mixture in buttered casserole. Repeat layers. Pour tomato soup over all. Bake at 350 degrees for 1 hour. Yield: 6 servings.

Mary Olson, Pres.
Woman's Club, Minot, N. Dak.

TEN-MINUTE DINNER

1 lb. of ground beef
1 lge. onion, chopped
1 can mushroom soup
1 can cream of chicken soup
1 can Veg-All, drained
1 can of chow mein noodles

Brown beef and onion; add soups, Veg-All and three-fourths of noodles. Pour into casserole; top with remaining noodles and bake at 400 degrees for 10 minutes. Yield: 8 servings.

Mrs. Guy Dady, Pres.
EUB Church WSWS, Broken Bow, Nebr.

Chicken Casserole

CHICKEN CASSEROLE

3 T. butter
3 T. flour
3-oz. cream cheese
1 sm. can pimento, chopped
1 c. milk
1 c. chicken broth
1 t. salt
2 c. cooked chicken, diced
1 1/2 c. cooked macaroni
1 c. potato chips, crumbled

Melt butter; blend in flour, cream cheese and pimento. Add milk and chicken broth; heat to boiling and cook 3 minutes. Add chicken, macaroni and salt; pour into greased baking dish. Top with potato chips and bake at 350 degrees for 30 minutes. Yield: 10 servings.

Mrs. Walter Schmidt, V. Chmn.
Douglas Co. Ext. Coun., Omaha, Nebr.

CHICKEN CASSEROLE

1 cooked chicken, boned and diced
1 can cream of mushroom soup
1 1/2 c. chicken broth
1 lge. can chow mein noodles
8 slices toasted bread, cubes

Toss all ingredients together, except a few noodles; pour into buttered 9 x 12-inch baking dish. Top with remaining noodles and bake at 350 degrees until firm. Yield: 8-9 servings.

Mrs. Earl Schultz, Pres.
Hilltop Homemakers Ext. Club, Sidney, Nebr.

EASY CHICKEN CASSEROLE

6-8 chicken breasts
1 c. instant rice
1 envelope onion soup mix
1 can cream of celery soup
1 c. celery, diced
1 2/3 c. milk

Place chicken breasts in a 2-quart casserole. Mix rice, onion soup, celery, and milk. Pour over chicken breasts and cover tightly. Bake 2 hours at 350 degrees. Yield: 6-8 servings.

Mrs. Byron W. Meinzer, Pres.
Jr. Woman's Club, Falls City, Nebr.

CHICKEN-NOODLE CASSEROLE

2 c. narrow noodles, cooked
1 T. onion, minced
1/4 c. celery, sliced
1/2 c. mushrooms, sliced
2 T. butter
1 T. flour
1 c. milk
1 t. salt
1 t. Worcestershire sauce
1 cooked chicken, diced
Buttered bread crumbs

Saute onion, celery and mushrooms in butter; add flour and milk. Cook until thickened; add salt, Worcestershire sauce and chicken. Mix chicken mixture with noodles and pour into greased 1 -quart casserole. Top with bread crumbs. Cover and bake at 350 degrees for 30 minutes. Yield: 4 servings.

Mrs. George Bennett, Group Chmn.
Our Night Out Ext. Club, Sidney, Nebr.

SALLY'S CHICKEN CASSEROLE

3/4 c. chicken fat
1 c. flour
2 c. chicken stock
2 c. milk
5 lb. hen, cooked and diced
1 sm. can mushrooms
1 sm. can pimento, diced
1 lb. American cheese, grated
1 12-oz. pkg. noodles, cooked
Cracker crumbs

Combine chicken fat, flour, stock and milk; cook until thickened. Add chicken, mushrooms, pimentos, cheese and noodles to sauce. Pour into casserole; top with cracker crumbs. Bake at 350 degrees until browned. Yield: 8 servings.

Mrs. Sally Gregg, Pres.
Eagles Aux., Great Bend, Kans.

CHICKEN-RICE CASSEROLE

2 c. uncooked rice
2 chickens, cut up
2 cans mushroom soup
1 can celery soup
1 pkg. dry onion soup mix

Pour rice in baking dish; arrange chicken pieces over rice. Cover with mushroom and celery soup; top with onion soup mix. Cover and bake at 325 degrees for 3 hours. Yield: 12 servings.

Mrs. Fritz Weidner, Pres.
Fed. Woman's Club, Crete, Nebr.

CHICKEN-RICE CASSEROLE

1 c. long grain rice
1/2 c. onion, chopped
2 T. flour
2 T. chicken fat
1 1/2 c. chicken broth
1 can mushroom soup
3 c. cooked chicken or turkey, diced
1/4 c. pimento, diced
2 T. parsley, snipped
1 1/2 t. salt
1/4 t. pepper
Potato chips, crushed

Cook rice until fluffy. Saute onions in chicken fat until tender, but not brown. Remove from heat and stir in flour. Add chicken broth and mushroom soup; cook until thickened. Add rice, diced chicken, pimento, parsley, salt and pepper; mix lightly. Place in a 2-quart buttered casserole; sprinkle with potato chips and bake at 350 degrees for 35-45 minutes. Yield: 18 servings.

Mrs. Howard Mitchell, Pres.
Burlington Veteran's Aux., Alliance, Nebr.

SAVORY CHICKEN CASSEROLE

3/4 c. rice
1 chicken, cut up
1 can cream of chicken soup
1 can water
Pepper
Salt
Paprika

Spread rice evenly over bottom of well greased 9 x 12-inch pan. Top with dry onion soup. Sprinkle salt and pepper over chicken and place on soup mixture. Pour chicken soup and water over chicken. Sprinkle paprika on top and bake at 350 degrees for 1 hour and 30 minutes. Cover pan; reduce heat to 325 degrees and bake 30 minutes longer. Yield: 4 servings.

Marjorie Neubauer
Walsh Co. Home Ext. Agent
Park River, N. Dak.

SCALLOPED CHICKEN

8 slices bread
2 c. cooked chicken or turkey, cut up
1 c. celery, diced
1/2 c. onion, minced
1/2 c. salad dressing
Salt and pepper
3 eggs, beaten
3 c. milk
1 can mushroom soup
Cheese (opt.)

Break four slices of bread into a 10 x 14-inch pan. Mix chicken, celery, onion and salad dressing; spread over bread. Break other four slices of bread over top of mixture. Add salt and pepper to taste. Beat eggs and milk together; pour over bread. Cover with foil and refrigerate overnight. Bake at 350 degrees for 1 hour. Remove from oven. Cover with mushroom soup and top with cheese; bake another 15 minutes. Yield: 15-16 servings.

Mrs. Robert Chestnut, Treas.
Christian Church Loyal Workers Circle
Reserve, Kans.

SKILLET CASSEROLE

1 T. cooking oil
1 T. margarine
1 c. rice, cooked
1 c. cooked chicken, cubed
1 c. celery, diced
1 c. chicken broth
6 T. soy sauce
1 1/2 c. Chinese vegetables, undrained
1 sm. can mushrooms, undrained
2 T. green onions, chopped
2 hard-cooked eggs, sliced
1/2 c. pineapple chunks
1/2 c. almonds, slivered

Melt cooking oil and margarine in electric skillet. Combine rice, chicken and celery with chicken broth. Season with soy sauce. Add Chinese vegetables and mushrooms. Cover and cook slowly for 30 minutes. Mixture should be moist, but not soupy. Add more broth if necessary. Just before serving, add remaining ingredients. Let simmer for 5 minutes. Yield: 8-10 servings.

Mrs. O. G. Rossier, Grand Coun.
United Commerical Travelers Grand Aux.
Rapid City, S. Dak.

CHICKEN TETRAZZINI

1 1/2 c. cooked noodles
2 c. boiled chicken, boned
1/2 c. green pepper, chopped
1 can mushroom soup
1/2 t. salt
1 3/4 c. sharp Cheddar cheese, grated
1/4 c. pimento, diced
1/2 sm. onion, minced
1/2 c. chicken broth
1/4 t. pepper

Combine all ingredients and mix well. Pour into a greased casserole. Bake at 350 degrees for 1 hour and 30 minutes. Yield: 8 servings.

Mrs. Athen Jordan, Past State Pres.
Epsilon Sigma Alpha Sor., Iota Mu Chap.
Wichita, Kans.

CHICKEN TETRAZZINI

1 8-oz. pkg. spaghetti
1/2 stick butter
6 t. (heaping) flour
2 c. milk
1 2-lb. pkg. chicken breasts, cooked
1 lge. green pepper, chopped
1/2 lb. Velveeta cheese, grated
1 can condensed mushroom soup
4 oz. pimento, chopped
4 oz. mushroom pieces, thawed
3/8 t. garlic powder
Salt to taste
1-oz. Sherry

Cook spaghetti in chicken broth. Make a white sauce from butter, flour and milk. Combine spaghetti, white sauce and chicken. Add all remaining ingredients except Sherry. Place in casserole. Pour Sherry over all. Bake at 350 degrees for 1 hour. Yield: 10 servings.

Mrs. Carriebeth M. Pilley, Pres.
Sigma Alpha Iota, Kans. City Alumnae Chap.
Shawnee Mission, Kans.

Seafood Casserole

SALMON AND ASPARAGUS CHANTILLY

1 1-lb. can salmon
1 1/2 c. milk
4 T. butter
4 T. flour
2 t. onion, grated
1 t. dry mustard
2 t. salt
Dash of pepper
2 T. mayonnaise
2 t. parsley flakes
3 hard-cooked eggs, sliced
or quartered
1 pkg. frozen asparagus spears, cooked
and drained

Drain salmon, reserving liquid. Remove skin and bone. Add enough milk to salmon juice to make 2 cups liquid. Melt butter and blend in flour. Add milk and salmon juice. Cook until smooth and thickened. Add grated onion, mustard, salt, pepper, mayonnaise and parsley flakes. Combine sauce, salmon, eggs and asparagus spears. Bake in a shallow 11 x 7-inch baking dish at 350 degrees for 30 minutes. NOTE: The ingredients may be arranged in layers before baking if desired. Yield: 4 servings.

Gertrude Pautsch
Help One Another Ext. Club
Wessington, S. Dak.

SCALLOPED CASSEROLE

1 lb. sea scallops
1/4 c. corn oil
3 T. cornstarch
2 1/2 c. milk
1/2 c. celery, sliced
1/4 c. pimento, diced
1/4 t. salt
Dash of paprika
1/2 c. fine dry bread crumbs
2 T. margarine, melted
Lemon slices or wedges

Remove any shell particles from scallops; wash. Blend corn oil and cornstarch. Remove from heat. Gradually stir in milk, mixing until smooth. Cook over medium heat, stirring constantly, until sauce thickens and boils. Simmer 1 minute. Mix in scallops, celery, pimento, salt and paprika. Pour into shallow 1 1/2-quart casserole or 10-inch pie plate. Mix bread crumbs and melted margarine. Spoon on top of scallop mixture to form 1-inch ring around edge. Bake at 350 degrees about 30 minutes or until thoroughly heated. Garnish with lemon slices or wedges. Yield: 3-4 servings.

(Photograph for this recipe on page 97)

TUNA BAKE WITH CHEESE SWIRLS

3 T. onion, chopped
1/3 c. green pepper, chopped
3 T. fat
Salt to taste
6 T. flour
1 10 1/2-oz. can chicken soup
1 1/2 c. milk
1 7-oz. can tuna
1 T. lemon juice

Brown onion and pepper in hot fat; stir in salt and flour. Add soup and milk. Cook until sauce is thick and smooth; add flaked tuna and lemon juice. Pour into greased baking dish.

BISCUITS:
1 c. flour, sifted
1 1/2 t. baking powder
1/2 t. salt
2 T. shortening
1/3 c. milk
1/2 c. cheese, grated
Pimento, finely chopped

Mix flour, baking powder and salt in bowl. Cut in shortening with blender until mixtuer looks like course meal. Add milk and stir until blended. Transfer dough to a floured board or pastry cloth. Kneed lightly. Roll dough 1/4-inch thick; sprinkle with grated cheese and pimento. Roll up and cut into 1/2-inch slices. Place cheese swirl biscuits on top of tuna mixture and bake at 450 degrees for 15 minutes. Reduce heat and bake 15 minutes longer. Yield: 4 servings.

Mrs. W. T. Tidmore, Pres.
LWWB, Coffeyville, Kans.

TUNA CASSEROLE

1 c. celery, chopped
1 6 1/2-oz. can tuna
1 can mushroom soup
1/4 c. onion, chopped
1/2 c. cashew nuts
1 pkg. frozen peas, cooked
1 can chow mein noodles

Cook celery in 1/2 cup of water for 5 minutes. Add to tuna, soup, onion, nuts, peas and 3/4 can of noodles. Pour into greased casserole and top with remaining noodles. Bake at 325 degrees for 30 minutes. Yield: 6-8 servings.

Ruth M. Boyd, Treas.
American Legion Aux., Stafford, Kans.

TUNA CASSEROLE

1 5 3/4-oz. pkg. potato chips, crushed
1 can tuna
1 med. can peas, drained
1 can cream of mushroom soup

Place a layer of potato chips, tuna and peas in an 8 or 9-inch casserole. Repeat layers. Dilute soup with liquid from peas and pour over casserole. Bake at 375 degrees for 30-40 minutes. Yield: 4-6 servings.

Mrs. Richard F. Whelchel, HEA
Co. Ext. Office, Pratt, Kans.

TUNA AND CORN CASSEROLE

1 6-7 oz. pkg. macaroni
1/4 c. onion, chopped
1/2 c. green pepper, chopped
1/4 c. butter, melted
2 6 1/2-7oz. cans tuna
3/4 c. milk
3/4 t. salt
1 No. 303 can corn
1/4 c. bread, cracker or cereal crumbs
Paprika

Cook macaroni until tender; rinse with cold water. Saute onion and green pepper in butter until tender. Drain tuna and break into pieces; add macaroni, onion, pepper, milk, salt and corn. Mix and pour into greased 2-quart casserole; sprinkle with crumbs and paprika. Bake uncovered, at 350 degrees for 50 minutes. Yield: 8 servings.

Mrs. Robert Horn, Pres.
BPW Club, Sterling, Kans.

5-CAN DINNER

1 can tuna
1 can chow mein noodles
1 can Chinese vegetables
1 can mushroom soup
1 can celery soup

Combine ingredients. Place in casserole. Bake at 350 degrees for 40 minutes. Yield: 6 servings.

Mrs. Roy B. Baker, Pres.
OES, Past Matrons Club, Pierre, S. Dak.

TUNA-MACARONI BAKE

2 eggs, well beaten
3/4 c. evaporated milk
1/2 c. water
3/4 t. dry mustard
1 T. onion, grated
3/4 t. salt
3 c. cooked macaroni
1 1/2 c. American cheese, grated
1 6-oz. can tuna
Catsup or chili sauce

Combine all ingredients except catsup. Pour into 6 x 10-inch baking dish. Bake at 375 degrees about 45-60 minutes until firm and light brown. Cut into squares and top each square with catsup or chili sauce. Yield: 6 servings.

Mrs. Duane Little, VP
Meth. WSCS, Atlanta, Kans.

TUNA AND MACARONI CASSEROLE

1 7-oz. pkg. elbow macaroni
Boiling water
1/2 c. milk
2 cans tuna
1 can mushroom soup
1 c. cheese, grated
Bread crumbs or potato chips, crushed
1 tomato, sliced (opt.)

Cook macaroni for 10 minutes in boiling water; drain and mix with milk, tuna, soup, and grated cheese. Pour into a casserole; top with bread crumbs or potato chips. Slice tomato on top. Cover and bake at 375 degrees for 20 minutes. Yield: 6 servings.

Mrs. Geneva Craig, Pres.
CWF, Bonner Springs, Kans.

MOCK CHICKEN CASSEROLE

4 T. flour
2 T. butter
2 1/2 c. milk
1 can tuna, flaked
1 can mushrooms, cut up
1 3-oz. pkg. potato chips, crushed
Salt and pepper

Melt butter in double boiler. Stir in flour and milk gradually. Cook until thick. Add tuna, mushrooms and some of the potato chips to white sauce; season with salt and pepper. Put in baking dish and top with remaining potato chips. Bake 30 minutes at 350-375 degrees. Yield: 5 servings.

Mrs. Howard Smith
Dorcus Mission Band, Jamestown, N. Dak.

TUNA-NOODLE CASSEROLE

1 sm. pkg. noodles, cooked and drained
1 sm. can tuna
1 can mushroom soup
1 med. can milk

Combine all ingredients. Pour into casserole and bake at 375 degrees for 20 minutes. Yield: 8 servings.

Mrs. Lulu White, WM
OES, Elk City, Kans.

POT LUCK TUNA

3 T. butter, melted
2 T. onion, chopped
1/4 c. celery, diced
3 T. flour
1/2 t. salt
1/4 t. pepper
1 1/4 c. milk
1 1/2 c. shredded Cheddar cheese
1 6 1/2-oz. can tuna
1 8-oz. can peas and carrots
1 pkg. refrigerated biscuits

Saute onion and celery in butter; blend in flour, salt and pepper. Gradually add milk and cook until thickened; add cheese, tuna and vegetables. Pour into greased 1 1/2-quart casserole. Top with biscuits. Bake at 350 degrees for 20-25 minutes. Yield: 4-6 servings.

Mrs. Reba Walker, Pres.
Delta Kappa Gamma, Alpha Psi Chap.
Argonia, Kans.

SOUPER TUNA CASSEROLE

1 can mushroom soup
1 c. peas, cooked
1 1/2 c. potato chips, crushed
1/2 c. milk
1 7-oz. can tuna

Combine soup, peas, 1 cup potato chips, milk and tuna. Pour into casserole and top with remaining potato chips. Bake at 350 degrees for 25 minutes. Yield: 4 servings.

Mrs. Wes Splichal, Jr. Pres.
St. George's Cath. Soc., Munden, Kans.

WILMA'S TUNA CASSEROLE

1 can chow mein noodles
1 can tuna
1 can cream of mushroom soup
1 c. celery, chopped
1/3 c. onion, chopped
4-5 oz. cashew nuts, chopped
Dash of pepper

Layer ingredients, beginning and ending with noodles, in casserole dish. Bake at 325 degrees for 45 minutes.

Wilma Irene Woodruff, Treas.
EUB Church WSWS, Vassar, Kans.

TUNA AND NOODLES WITH MUSHROOM SAUCE

1 T. onion, chopped
1 t. butter or margarine
1 can cream of mushroom soup
1/3 c. milk
1 7-oz. can tuna, chunked
2 c. cooked noodles
3/4 c. crushed potato chips

Cook onion in butter until soft. Combine onion, soup and milk. Mix tuna with soup mixture and noodles. Place in greased 1 1/2-quart casserole. Top with potato chips. Bake at 350 degrees for 30-35 minutes. Yield: 5 servings.

Mrs. John Srec, Pres.
Round Table Ext. Club, Alpena, S. Dak.

Breads

RECIPE FOR OLD-FASHIONED POTAT

Breakfast And Sweet Breads

BISCUITS BAKING POWDER BISCUITS

2 c. flour
2 t. (heaping) baking powder
2/3 t. salt
1/2 c. cream

Combine all ingredients, mix and roll 1/2-inch thick. Cut and bake at 400 degrees for 15 minutes. Yield: 5 servings.

Mrs. Kenneth Larson, Pres.
Du-Cum Ext. Club, Gurley, Nebr.

FAVORITE BISCUITS

2 c. flour
3 t. baking powder
1 t. salt
1 c. milk
5 T. thick cream or 2 T. shortening

Sift flour, salt and baking powder; add cream and milk and mix. Turn mixture out on floured board and knead. The dough should be soft and tender but not sticky. Roll to desired thickness; cut with floured biscuit cutter and place in greased pan. Bake at 450 degrees for 12-15 minutes. Yield: 12-15 servings.

Mrs. Joe Marmet, WM
OES, Falls City, Nebr.

DOUGHNUTS

1 pkg. dry yeast
1/4 c. warm water
3/4 c. milk, scalded
1/3 c. sugar
1/2 t. salt
1/4 c. margarine
1 egg, beaten
1 c. mashed potatoes (unsalted)
3-3 1/2 c. flour
Sugar

Sprinkle yeast over water and stir until dissolved. Add sugar, salt and margarine to milk; mix well and cool to lukewarm. Add egg, potatoes, yeast and enough flour to make soft dough. Knead for 10 minutes, place in greased bowl and let rise until doubled in bulk. Punch down and let rest 10 minutes. Roll out and cut with doughnut cutter. Let rise again and fry. Cover with glaze or sugar.

Elizabeth Souders, Pres.
Homemakers HDU, Chetopa, Kans.

POLISH DOUGHNUTS

1 pkg. yeast
2 c. milk, scalded and cooled
7 c. flour
4 egg yolks
1 whole egg
1/2 c. sugar
1/2 c. butter
1 t. salt
1 T. vanilla

Dissolve yeast in lukewarm milk; add 2 cups flour and let rise until light. Beat yolks and egg together; add yeast and remaining ingredients and knead lightly. Let rise. Roll to 1/2-inch thickness and cut doughnuts. Let rise until light and fry in deep fat.

GLAZE:
1 lb. powdered sugar
1 T. cornstarch
1 T. cream
1 t. vanilla
Warm water

Combine sugar, cornstarch, cream, vanilla and enough warm water to make of medium consistency. Dip doughnuts in glaze while warm. Yield: 50 servings.

Mrs. Harry Cosner, Pres.
Lillian Ext. Club, Broken Bow, Nebr.

RAISED DOUGHNUTS

1 pkg. yeast
1/2 c. plus 1 T. sugar
1 1/4 c. of milk, scalded and cooled
4 1/2 c. sifted flour
3 T. butter
1/4 t. salt
1 egg, well beaten
1 t. nutmeg

Dissolve yeast and 1 tablespoon sugar in lukewarm milk; add 1 1/2 cups flour and heat well. Cover and let rise in warm place about 1 hour or until double in bulk. Cream butter and sugar; add salt, egg and nutmeg. Add to yeast mixture with remaining flour to make moderately soft dough. Knead lightly; place in well-greased bowl and cover. Let rise 1 hour and 30 minutes. Turn out on floured board and roll 1/4-inch thick. Cut with 3-inch doughnut cutter. Place on floured board; cover with cloth and let rise about 1 hour. Fry in deep fat at 375 degrees. Fry on both sides; drain, cool and roll in powdered sugar or frost with glaze.

Arlene Wine, Pres.
Church of the Brethren Women's Flwp.
Enders, Nebr.

SWEET BREAD DOUGHNUTS

2 c. milk, warmed
1/2 c. sugar
1 t. salt
2 cakes yeast
1/2 c. shortening, softened
2 eggs
7-7 1/2 c. flour

Combine warm milk, sugar and salt; dissolve yeast in milk and sugar mixture. Add shortening and eggs; mix well. Add flour about a cup at a time. Knead for about 3-4 minutes. Let rise until double in bulk and roll out to 1/2-inch thickness and cut with doughnut cutter. Let rise for about 10 minutes or until doughnuts are light. Fry in deep fat until golden brown. Yield: 4 dozen.

Lois O'Malley, Chmn.
BPW Club, Personal Development Com. Club
Erie, Kans.

APRICOT-CORN MEAL MUFFINS

1 1/4 c. sifted flour
1 c. yellow corn meal
1/4 c. sugar
1 t. baking soda
1 T. baking powder
1 t. salt
2 eggs, beaten
1 1/4 c. buttermilk
1/4 c. butter, melted
1 c. cooked dried apricots, chopped

Sift together dry ingredients. Combine eggs, butttermilk and butter; add all at once to dry mixture. Blend well. Stir in apricots and spoon mixture into greased 2-inch muffin pans. Bake at 425 degrees for 15 minutes. Yield: 12 servings.

Mrs. Ernest Jenny, Pres.
Luth Comm. Hosp. Woman's Serv. Guild
Norfolk, Nebr.

GUM DROP BREAD

2 eggs
1 c. sugar
1 c. milk
1/2 t. salt
2 T. shortening, melted
1 c. nuts, chopped
3 1/2 c. flour, less 3 T.
3 1/2 t. baking powder
1 lb. gum drops, cut up

Beat eggs and combine with remaining ingredients. Put into two greased loaf pans and let stand 20 minutes before baking. Bake 1 hour at 350 degrees. Yield: 2 loaves.

Mrs. Ray Borgeson, Pres.
Wildrose Homemakers, Park River, N. Dak.

GINGER-CHEESE MUFFINS

2 c. flour
3 t. baking powder
1/4 t. baking soda
1/2 t. ginger
1/2 t. salt
1 egg, beaten
1/2 c. milk
1/2 c. molasses
4 T. shortening, melted
3/4 cheese, grated

Sift flour with salt, ginger, soda and baking powder. Combine egg, milk and molasses. Add to dry ingredients, stirring constantly. Beat only until smooth. Add shortening; fold in grated cheese. Fill well-oiled muffin tins two-thirds full. Bake at 425 degrees for 10-15 minutes. Yield: 16 servings

Rosella Bommersbach, State Pres.
South Dakota Federation of Dem. Women
Flandreau, S. Dak.

DATE MUFFINS

1/3 c. butter
1/4 c. sugar
1 egg, beaten
2 c. sifted flour
3 t. baking powder
1 t. salt
3/4 c. milk
1 c. dates, cut up

Cream butter and sugar; add egg and mix well. Sift flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in dates and pour into greased muffin pans. Bake at 400 degrees for 18-20 minutes. Yield: 12 servings.

Martha Morganroth, Pres.
HDU, Burlingame, Kans.

FLUFFY PANCAKES

4 egg yolks
1 c. cottage cheese, sieved
2 T. flour
2 t. sugar
Dash of salt
4 egg whites, stiffly beaten

Whip egg yolks until creamy; fold in cottage cheese, sugar, flour and salt. Whip egg whites until stiff but not dry. Fold egg whites into egg yolk mixture. Fry on lightly greased hot skillet. Yield: 4 servings.

Grace Dunn, Pres.
Garden Club, Seneca, Kans.

COTTAGE CHEESE PANCAKES

1 c. cottage cheese
2 eggs
3 T. shortening, melted
1/4 c. flour

Mix all ingredients; beat well. Bake as regular pancakes on hot griddle. Turn over carefully. NOTE: Especially good with butter and powdered sugar. Yield: 4 servings.

Mrs. Charlotte Blust, VP
Rise and Shine Ext. Club, Edgemont, S. Dak.

AMERICAN BEAUTY HEAD

1 1/2 c. sugar
1 1/2 c. water
1/3 c. red cinnamon candies
3 c. flour, sifted
2 t. baking powder
1/2 t. salt
1/4 c. sugar
1/3 c. shortening
1 egg
Milk
Butter
3 apples, peeled and finely chopped

Combine sugar, water and cinnamon candies; bring to a boil and simmer 5 minutes. Pour 2 1/2 cups of liquid into 12 x 8 x 2-inch pan. Sift dry ingredients and cut in shortening. Add enough milk to egg to make 2/3 cup. Add egg and milk to flour mixture; mix and knead lightly. Roll into a 12-inch square; spread with softened. butter and top with apples. Roll like a jelly roll and cut into 1-inch pieces. Place in pan of liquid and bake for 25 minutes at 350 degrees. Pour remaining liquid over top and bake until done. Yield: 12 servings.

Mrs. A. J. Donovan, Pres.
St. Peter and Paul's Cath. Altar Soc.
Morrowville, Kans.

COLD WATER CRISPS

1 pkg. dry yeast
1/2 c. lukewarm water
2 c. sifted flour
4 t. sugar
1/2 t. salt
1/2 c. shortening
1 egg
Cinnamon

Dissolve yeast in lukewarm water. Sift together dry ingredients; cut in shortening. Add egg and yeast mixture. Blend well with a spoon. Place dough on a clean damp cloth and tie loosely. Place in a deep pan of cold water; leave about 30-40 minutes or until dough floats to the surface. Squeeze out water; untie and take out a tablespoonful of dough at a time. Place dough on mixture of sugar and cinnamon. Fold in; flatten to size of a saucer. Place on greased cookie sheet. Let rise. Bake at 350 degrees for 20 minutes. NOTE: These freeze well. Yield: 8-10 servings.

Mrs. Anna Dodson, State Pres.
American War Mothers of Nebraska
N. Platte, Nebr.

DAKOTA ROLLS

CARAMEL TOPPING:
1 c. brown sugar
2 T. light corn syrup
1 T. butter

Heat slowly in greased shallow pan or muffin tins. Set aside to cool.

1 pkg. dry or 1 cake yeast
1/4 c. lukewarm water
1 c. milk, scalded
3 T. shortening
3 T. sugar
1 t. salt
1 egg, well beaten
3 1/2 c. sifted flour
Melted butter
1/4 c. brown sugar

Soften yeast in lukewarm water. Stir and let stand for 5 minutes. Combine milk, shortening, sugar and salt; cool to lukewarm. Add yeast and egg. Gradually stir in flour to form a soft dough. Beat vigorously; cover with greased waxed paper and towel. Let rise in warm place about 2 hours or until double in bulk. Turn out on flour dusted canvas or board; roll out 1/4-inch thick in a 8 x 16-inch oblong shape. Brush with melted butter and sprinkle with brown sugar. Roll as for cinnamon rolls. Cut in 1-inch slices. Place rolls, cut side down, over caramel mixture. Cover; let rise until doubled in bulk. Bake at 375 degrees for 25 minutes. Remove from pan. Cool bottom side up.

Mrs. W. R. Kyser, Sr. Pres.
Friendship Homemakers Club, Erie, N. Dak.

HOT CROSS BUNS

1 qt. milk, warmed
1/2 lb. butter
1/2 lb. sugar
1/4 c. brown sugar
1 yeast cake
3 eggs, beaten
Pinch of salt
Pinch soda
Pinch ginger
1/3 t. cloves
2 t. nutmeg
2 t. cinnamon
8 c. flour, approx.
3 c. raisins or currants
3/4 c. mixed candied fruit

(Continued on next page)

Dissolve sugars and melted butter in milk. Let cool until lukewarm. Dissolve yeast in sugar mixture. Add eggs, spices, salt and soda. Let rise about 1 hour. Add flour, raisins or currants and mixed fruit. Let rise several hours. Mix and let rise again. Make into buns. Grease pans, let rise and bake 20 minutes at 400 degrees. Brush with melted butter while warm. Yield: 4 dozen.

Mrs. James P. Slater, Pres.
Nat. Soc. of New England Women Colony
Omaha, Nebr.

ICE BOX CINNAMON BUTTERHORNS

1 c. shortening
1/2 c. sugar
2 eggs
2 t. salt
1 c. boiling water
2 cakes of yeast
1 c. cold water
6 c. flour
Melted butter
Cinnamon

Cream shortening and sugar using an electric mixer. Beat eggs, salt and boiling water. Cool to room temperature. Dissolve yeast in cold water. Add to sugar mixture. Beat in flour. Cover and refrigerate for several hours or until ready to use. Dough may be stored a week. Divide dough into four equal parts. Roll each part into a large circle. Spread with melted butter, additional sugar and cinnamon. Cut into 16 pie-shaped wedges. Roll up each wedge from wide end to point. Place rolls on cookie sheets; let rise 1 hour and 30 minutes. Bake at 375 degrees for 10-15 minutes or until brown. Ice with powdered sugar glaze. Yield: 64 servings.

Mrs. Floyd C. Taggert, Pres.
Garden Club, Topeka, Kans.

ORANGE BOW KNOTS

1 1/4 c. milk, scalded
1/2 c. shortening
1/3 c. sugar
1 t. salt
1 pkg. yeast
2 eggs, well beaten
1/4 c. orange juice
2 T. orange peel, grated
5 c. flour

Combine milk, shortening, sugar and salt; cool to lukewarm. Soften yeast in milk mixture. Add eggs, orange juice and orange peel; beat thoroughly. Add flour, mix to soft dough and knead on lightly floured surface. Place in greased bowl. Let rise in warm place about 2 hours or until double in bulk. Roll dough 1/2-inch thick; cut in 10-inch strips, 1/2-inch wide. Tie each in a knot. Arrange on greased baking sheet. Cover and let rise until doubled in bulk. Bake at 400 degrees for 15 minutes.

ORANGE TOPPING:
2 T. orange juice
1 t. orange peel, grated
1 c. powdered sugar, sifted

Combine all ingredients and beat until smooth. Spread over bow knots.

Mrs. Ed Krusemark, Pres.
St. Paul's Luth. Ladies Aid, Wakefield, Nebr.

ORANGE BREAKFAST ROLLS

1/4 c. butter
1/2 c. orange juice
3/4 c. sugar
2 T. orange rind, grated
2 c. flour
1/2 t. salt
3 t. baking powder
4 T. shortening
3/4 c. milk
1/2 t. cinnamon

Combine butter, orange juice, 1/2 cup sugar and orange rind; bring to a boil and cook 2 minutes. Pour into a 7 x 11-inch pan and cool. Sift together flour, salt and baking powder; cut in shortening and mix with milk. Knead dough 1 minute and roll to 1/2-inch thick. Spread with remaining sugar and cinnamon mixed together. Roll like a jelly roll and cut 1-inch thick. Place cut side down in pan and bake at 450 degrees for 12-15 minutes. Yield: 16 servings.

Jean Otwell, Pres.
Kechi Meth. WSCS, Wichita, Kans.

SWEET ROLLS

2 cakes yeast
1/2 c. plus 2 t. sugar
2 1/4 c. scalded milk
1/8 lb. butter
1 t. salt
2 eggs, beaten
7-7 1/2 c. flour

Break yeast into a cup with 2 teaspoons sugar. Stir to a liquid. Melt butter in hot milk. Cool. Add salt and remaining sugar. Add liquid to eggs; continue beating. Add flour slowly, beating constantly. If dough is sticky, add a little flour at a time until dough is workable and will not stick to hands. Let stand until double in bulk. Work down and let rise until double in bulk again. Shape into rolls. Let rolls double in bulk before baking.

Mrs. Joe J. Wolfe
St. Placidus Cath. Altar Soc., Mott, N. Dak.

ORANGE REFRIGERATOR ROLLS

3 eggs, beaten
1/2 c. sugar
1/2 c. butter, melted
1 c. warm water
2 t. salt
4 1/2 c. flour
2 pkg. yeast
3/4 c. sugar
2 orange rinds, grated

Combine eggs, sugar, butter, salt, 3/4 cup warm water and half of the flour. Beat. Add yeast that has been dissolved in 1/4 cup warm water. Beat. Add remaining flour and mix well. Put into buttered bowl and let double in bulk. Place in refrigerator until chilled. Roll chilled dough into rectangles 1/4-inch thick. Spread with melted butter; sprinkle sugar and orange rind over surface and roll as for a jelly roll. Cut into 1/2-inch slices. Place in buttered muffin tins. Let rise until double in bulk. Bake in 350 degree oven for 20 minutes. Yield: 4 dozen.

Mrs. J. Leonard Feldman, Reg.
DAR, Daniel Newcomb Chap.
Yankton, S. Dak.

SWEET ROLLS

2 c. milk, scalded
1 c. sugar
1/2 c. shortening
3 t. salt
1/2 c. warm water
4 pkg. yeast
4 eggs, well beaten
9 c. flour

Add sugar, shortening and salt to milk; cool to lukewarm. Add yeast to water and stir until dissolved. Add milk mixture to yeast; add eggs and 5 cups of flour. Beat until smooth; add remaining flour and beat. Pour onto floured surface and knead. Place in greased bowl and let rise until double in bulk. Punch down and let rise again. Cut dough in half and roll out.

FILLING:
Butter
Cinnamon
Sugar

Spread a mixture of butter, cinnamon and sugar over dough. Fold over in thirds; cut into strips and twist. Place on cookie sheets; let rise and bake at 375 degrees for 15 minutes.

FROSTING:
Cream, warm
Powdered sugar
Vanilla

While warm spread with mixture of cream, sugar and vanilla. Yield: 48 servings.

Mrs. Cecil Swisher, Promotion Sec.
Meth. WSCS, Marquette, Kans.

Coffee Cakes

COFFEE CAKE

1/4 lb. butter
2 c. flour
1 c. brown sugar
1/2 c. sugar
1 egg
1 c. buttermilk
1 t. soda
1 t. vanilla
6 Heath bars
1/4 c. pecan nuts

Blend butter, flour and sugars. Reserve 1/2 cup of mixture for topping. Add remaining ingredients except Heath bars and nuts. Pour into 10 x 14 x 2-inch pan. Crush Heath bars. Sprinkle with sugar mixture and nuts over dough. Bake at 350 degrees for 30 minutes.

Mrs. Joseph Elis
Lucky 13 Ext. Club, Utica, S. Dak.

COFFEE CAKE

1/2 c. butter
1 c. sugar
2 eggs
1 t. vanilla
1 c. sour cream
1 1/2 c. raisins
2 c. sifted flour
1 1/2 t. baking powder
1 t. soda
1/4 t. salt
1 c. walnuts, chopped
1 t. cinnamon

Cream butter and sugar add eggs and vanilla. Beat well. Blend in sour cream. Sift flour, baking powder, soda and salt; add to sugar mixture and mix well. Spread half in greased and floured oblong pan. Mix 1/2 cup brown sugar with raisins, nuts and cinnamon. Spread on batter. Spread on remaining batter. Sprinkle top with brown sugar and cinnamon mixture. Bake 35-40 minutes at 350 degrees. Yield: 12 servings.

Mrs. H. R. Hetherington, Chmn.
Butler Co. Adv. Committee, Towanda, Kans.

CHERRY COFFEE CAKE

3/4 c. butter
1 1/4 c. sugar
3 eggs
3 c. flour
3 t. baking powder
1/4 t. salt
1 c. milk
1 sm. bottle Maraschino cherries, diced
2 t. Maraschino cherry juice
Grated rind of 1 lemon
1 t. lemon juice
1/2 c. nuts, chopped

Cream butter and sugar add eggs and beat well. Sift dry ingredients and add alternately with milk to creamed mixture. Add cherries, cherry juice, lemon rind and juice to batter. Pour into greased tube pan which has been sprinkled with nuts. Bake at 350 degrees for 1 hour to 1 hour and 15 minutes. Cool and sprinkle with powdered sugar. Yield: 16 servings.

Mrs. Royal Vasey, Pres.
Women's Club, Cozad, Nebr.

DANISH COFFEE BREAD

1 1/2 c. butter
5 c. flour
2 eggs or 3 yolks, beaten
3 T. sugar
1/2 t. salt
1 cake yeast
1/2 c. lukewarm milk
Brown sugar
Cinnamon

Cut 1 cup butter into flour as for pie crust. Combine eggs, sugar and salt. Add to flour mixture. Dissolve yeast in milk; add. Mix well and place in refrigerator overnight. Roll into four pieces. Spread 2 tablespoons butter on each piece; sprinkle with brown sugar and cinnamon. Fold over and seal. Let rise 2 hours. Bake on cookie sheets at 350 degrees for 20-30 minutes. Frost with powdered sugar frosting. Yield: 4 loaves.

Mrs. Leslie Kimball, Ex. Board and Missions
Meth. WSCS, Noonan, N. Dak.

HUNGARIAN COFFEE CAKE

1 c. butter
1 1/2 c. sugar
4 eggs, separated
3 c. sifted flour
3 t. baking powder
1/4 t. salt
1 c. milk

Cream butter, sugar and egg yolks; beat until light. Sift flour, baking powder and salt; fold into creamed mixture alternately with milk. Beat egg whites until stiff but not dry; fold into batter. Turn one-third batter into greased 9-inch tube pan.

CINNAMON TOPPING:
1 t. cinnamon
1 T. cocoa
1/2 c. sugar

Mix cinnamon, cocoa and sugar together. Sprinkle one-third of topping over batter. Repeat layers of batter and topping. Bake at 350 degrees for 1 hour. Cool in pan. Yield: 12 servings.

Mrs. Oscar Bredthauer, Chmn.
Hall Co. Ext. Club Coun., Grand Island, Nebr.

CEREAL
FLOUR

PECAN COFFEE CAKE

1/2 c. shortening
3/4 c. sugar
1 t. vanilla
3 eggs
2 c. sifted flour
1 t. baking soda
1/2 t. salt
1 t. baking powder
1/2 pt. sour cream
6 T. butter
1 c. (firmly packed) brown sugar
2 t. cinnamon
1 c. pecans, chopped

Cream shortening, sugar and vanilla. Add eggs and beat well. Sift flour, baking powder, soda and salt; add to creamed mixture alternately with sour cream. Spread half of batter in 10-inch tube pan that has been greased and lined with wax paper. Cream butter, brown sugar and cinnamon; add nuts and sprinkle half of this mixture evenly over batter in pan. Cover with remaining batter and nut mixture. Bake at 350 degrees for about 50 minutes. Yield: 18 servings.

Mrs. G. W. Campbell, Pres.
BPW Club, Junction City, Kans.

COFFEE CAKE RING

1/2 c. milk, scalded
1/4 c. sugar
1/4 c. butter
1/2 cake yeast
2 eggs, beaten
1/2 t. salt
2 c. sifted flour
Fruit filling
Frosting
Nuts

Mix milk, sugar, butter; cool to lukewarm. Add yeast, eggs, salt and flour; stir with spoon until smooth. Roll on floured surface into long oblong shape. Spread evenly with cinnamon or fruit filling. Roll jelly roll fashion and shape into ring on greased pan. With scissors, cut almost through ring at 1-inch intervals. Turn each slice slightly on its side; cover and let rise until double in bulk. Bake at 375 degrees for 20-25 minutes. Frost while warm and decorate with nuts or fruit.

Mrs. James F. Wright, Pres.
Ash Grove Meth. WSCS, Hunter, Kans.

SOUR CREAM COFFEE CAKE

FILLING:
1/2 c. nuts, chopped
1/2 c. brown sugar
2 T. cinnamon

Combine ingredients. Set aside.

1 c. sugar
1/4 lb. butter
2 eggs
1 3/4 c. flour
1 t. baking powder
1 t. baking soda
1/4 t. salt
1 sm. carton sour cream

Cream sugar and butter. Add eggs; mix well. Sift together dry ingredients; add to creamed mixture. Add sour cream; blend thoroughly. Pour half of the batter into buttered 9-inch tube pan. Top with half of the filling. Repeat process. Bake at 350 degrees for 45-50 minutes.

Mrs. Charles Lunsford
BPW Club, Falls City, Nebr.

SWEDISH-APPLE COFFEE CAKE

1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 t. vanilla
1 1/2 c. flour
1/2 t. salt
1 t. nutmeg
1 t. cinnamon
1 t. baking soda
3 c. raw apples, peeled and chopped
1/2 c. nuts, chopped

Cream shortening and sugar; add eggs and vanilla. Beat well and add flour, salt and spices. Stir in apples and nuts. Spread in 8 x 12-inch pan and bake at 350 degrees for 25 minutes.

TOPPING:
1 1/2 c. brown sugar
2 T. milk
3 T. butter

Combine sugar, milk and butter; heat and stir until blended. Spread topping over warm cake and return to oven for 25 minutes. Yield: 12-16 servings.

Mrs. Jake Glur, Pres.
American Legion Aux., Columbus, Nebr.

Quick Breads

FRESH APPLE BREAD

1 c. flour
1 t. baking soda
1/2 t. salt
1/2 c. shortening
1 c. plus 3 T. sugar
2 eggs
1 raw apple, grated
1/2 t. vanilla
1 1/2 T. evaporated milk
1 c. nuts, chopped
1 t. cinnamon

Sift flour, soda and salt. Cream shortening and 1 cup sugar; add eggs and mix well. Add grated apple, milk and vanilla; mix well. Add sifted dry ingredients; beat well and stir in chopped nuts. Pour into a greased loaf pan. Combine 3 tablespoons sugar and cinnamon. Sprinkle over batter and bake at 350 degrees for 1 hour. Yield: 6-8 servings.

Dorothy Lawyer, Pres.
Kansas VFW Aux.
Concordia, Kans.

BANANA BREAD

1 c. sugar
1/2 c. shortening
2 eggs, beaten
2 c. flour
1 t. soda
1 c. mashed bananas
1 t. vanilla

Combine ingredients. Bake in a bread loaf pan 1 hour at 350 degrees. Yield: 1 loaf.

Mrs. Boyd Wright, Pres.
Meth. WSCS, Kimball, S. Dak.

APPLE-SAUCE BREAD

✓

1 stick margarine, softened
1 1/2 c. sugar
1 1/2 c. thick sweetened applesauce
4 eggs, well beaten
1/4 c. buttermilk
2/3 c. nuts, chopped
2 1/2 c. flour, sifted
3/4 t. salt
1 t. baking soda
1 t. (rounded) cinnamon
1 t. (rounded) nutmeg
1/2 t. (level) allspice

Cream shortening and sugar; add applesauce, eggs, buttermilk, nuts and fruit. Sift together flour, salt, soda and spices; add gradually to creamed mixture. Blend well. Divide mixture between two greased, pyrex loaf pans. Bake at 350 degrees for 45 minutes. Cool and wrap each loaf in aluminum foil. Refrigerate 12 hours or longer. Cut in 1/2-inch slices to serve. Yield: 28 servings.

Mary Catharine Oldfield, Pres.
Meth. WSCS, Burr Oak, Kans.

ALOHA BREAD

1/2 c. butter or margarine
1 c. sugar
2 eggs
2 c. flour
1 t. soda
1/2 t. salt
3 T. sour milk
3/4 c. mashed bananas
1/4 c. plus 1 T. crushed pineapple, drained
drained
1/2 c. walnuts, chopped

Cream butter and sugar. Add eggs one at a time; beat well. Add milk. Sift flour, soda and salt. Add to creamed mixture alternately with banana-pineapple mixture. Add nuts. Pour into greased 9 x 5 x 3-inch pan. Bake at 350 degrees for 55-60 minutes. Cool before slicing. Yield: 1 loaf.

Mrs. Oscar Sheppard, Christmas Chmn.
Crosstown Ext. Club, Sioux Falls, S. Dak.

BANANA BREAD

1 c. sugar
1/2 c. shortening
2 eggs
3 mashed bananas
3 T. sour milk
1 t. soda
2 c. flour
1/4 t. salt
1/2 t. baking powder

Combine ingredients. Bake at 325 degrees for 1 hour. Yield: 1 loaf.

Mrs. Lawrence Davis, Sec.
Park Ext. Club, Orient, S. Dak.

DELICIOUS BANANA BREAD

1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 c. flour
1/4 t. baking powder
3/4 t. baking soda
1/2 t. salt
1/4 c. sour milk
1 c. bananas, mashed
1 t. vanilla

Combine all ingredients and mix well. Pour into greased and floured loaf pan. Bake at 350 degrees for 45 minutes. Yield: 30 servings.

Mrs. Herbert J. Root, Pres.
College Hill Meth. Church WSCS
Wichita, Kans.

BANANA-NUT BREAD

1/2 c. shortening
2 c. sugar
2 eggs
3 c. flour
1/2 c. sour milk
1 t. baking soda
3 ripe bananas, mashed
1/2 c. nuts (opt.)

Cream sugar, shortening and eggs; add flour alternately with sour milk that has been mixed with baking soda. Stir in mashed bananas and nuts. Pour into two loaf pans and bake at 325 degrees for 1 hour.

Mr. Ellen Tacha, Pres.
American Legion Aux., Jennings, Kans.

BANANA-NUT TEA BREAD

1 3/4 c. sifted flour
2 t. baking powder
1/4 t. baking soda
1/2 t. salt
1/3 c. shortening, softened
2/3 c. sugar
2 eggs
1 c. bananas, mashed
1 c. nuts, chopped

Mix shortening, sugar and eggs. Add bananas and dry ingredients. Beat until just smooth. Pour into 9 x 5 x 3-inch greased loaf pan; and bake at 350 degrees for 55 minutes. Cool well before slicing. Yield: 12-14 servings.

Mrs. Ethan Quakenbush, Pres.
Lakeview HDU, Sublette, Kans.

CARROT BREAD

3/4 c. oil shortening
2 eggs
1 c. sugar
1 1/2 c. sifted flour
1 t. cinnamon
1 t. baking soda
1/2 t. salt
1 1/2 c. raw carrots, finely grated
1/4 c. nuts

Combine oil and sugar; add eggs and beat well. Stir in dry ingredients. Fold in carrots and nuts. Pour into a loaf pan. Bake at 350 degrees for 1 hour.

Mrs. Russell Ardery, Chmn.
HD Coun., Copeland, Kans.

CRANBERRY-NUT BREAD

2 c. flour
1/2 t. salt
1 1/4 t. baking powder
1/2 t. (scant) soda
1 c. sugar
1 orange
2 T. shortening
Boiling water
1 egg, beaten
1 c. nuts, chopped
1 c. cranberries, halved

Sift dry ingredients twice. Put juice and rind of orange in cup; add shortening and enough water to make 3/4 cup. Combine with dry ingredients. Add remaining ingredients and bake at 350 degrees for 1 hour. NOTE: Use cream cheese and chopped orange peel for sandwich filling.

North Dakota Home Ec. Assn.
Mrs. C. O. Anderson, State Pres.
Fargo, N. Dak.

DATE BREAD

4 t. soda
4 c. boiling water
1 1/2 lb. dates, cut up
4 c. sugar
1 1/2 c. nuts, chopped
4 T. shortening
4 eggs, beaten
6 c. flour

Dissolve soda in water. Pour water over dates and nuts; stir until thick and cooled. Combine sugar, shortening and eggs. Add date mixture and flour. Bake in bread pans lined with foil. Bake at 300 degrees for 1 hour to 1 hour and 15 minutes. Yield: 4 loaves.

Mrs. Francis Nash
Better Homemakers, Isabel, S. Dak.

DATE-NUT BREAD

1/2 c. nuts, chopped
1 1/2 c. dates, chopped
1 1/2 t. baking soda
1/2 t. salt
3 T. lard
3/4 c. hot water
2 eggs, well beaten
1 t. vanilla
1 c. brown sugar
1 1/2 c. sifted flour

Mix dates, nuts, soda and salt; add lard and hot water. Let stand for 20 minutes. Combine eggs, vanilla, sugar and flour; blend well. Add to date mixture and mix. Pour into greased 9 x 9 x 3-inch loaf pan. Bake at 350 degrees for 1 hour. Yield: 6 servings.

Mrs. Herbert J. Kurpqeweit, Chmn.
Holt Happy Homemakers, Ewing, Nebr.

DATE-NUT BREAD

1 1/2 c. dates, cut up
1 1/4 c. boiling water
2 T. shortening
1 1/2 c. sugar
1 t. salt
1 egg
2 3/4 c. sifted flour
1 t. soda
1 t. cream of tartar
1 c. walnuts, chopped
1/2 t. vanilla

Pour boiling water over dates; add shortening, sugar and salt. Cool; add egg, flour sifted with soda, cream of tartar, nuts and vanilla. Gently combine ingredients. Pour into greased and floured loaf pan. Bake at 350 degrees for 1 hour and 15 minutes.

Mary Deloske, Pres.
Platford Pals Ext. Club, Springfield, Nebr.

IRISH BREAD

2 c. white sugar
1 t. salt
5 c. flour
1 t. soda
1 t. baking powder
3/4 lb. butter
1 lb. raisins
1 lb. currants
1/2 lb. rinds, mixed
2 eggs, beaten
1 pt. milk (scant)

Sift dry ingredients and mix in butter as for pie crust. Add fruit. Mix in liquids. Bake in 2 large loaf pans at 350 degrees for 1 hour and 30 minutes. Yield: 2 loaves.

Mrs. Lavern B. Renwick, Pres.
Meth. WSCS, Cavalier, N. Dak.

NUT BREAD

1 1/2 c. brown sugar
2 eggs, beaten
2 t. baking soda
2 c. sour milk
3 1/4 c. flour
1/4 t. salt
1 c. walnuts, chopped

Mix brown sugar with eggs. Dissolve baking soda in milk and add to sugar mixture alternately with flour and salt. Stir in walnuts, pour into greased loaf pans and bake at 350 degrees for 45 minutes. Yield: 2 small loaves.

Mrs. Glen Bassett, Chmn.
Co. Ext. Club, Paxton, Nebr.

HOMESTEAD PINEAPPLE-NUT BREAD

3/4 c. (packed) brown sugar
1/3 c. shortening, softened
2 eggs
1 8 3/4-oz. can crushed pineapple
1/2 c. nuts, chopped
2 1/4 c. sifted flour
3 t. baking powder
1/4 t. baking soda
1 T. sugar
1/4 t. cinnamon

Cream brown sugar, shortening and eggs. Stir in undrained pineapple and nuts. Re-sift flour with baking powder, soda and salt; blend into pineapple mixture. Spoon into greased and floured 9 x 5 x 3-inch loaf pan. Sprinkle with sugar mixed with cinnamon and bake at 350 degrees for 1 hour. Slice when cold. Yield: 1 loaf.

Miss Paula A. Strong, HDA
Otoe Co. Ext. Serv., Syracuse, Nebr.

PUMPKIN BREAD

1 1/3 c. sugar
1/3 c. butter or margarine
2 eggs
1 c. canned pumpkin
1/3 c. cold water
1 t. soda
3/4 t. salt
1 2/3 c. flour
1 1/4 t. pumpkin pie spices
1/4 t. baking powder
2/3 c. walnuts
1/2 c. raisins

Cream sugar and butter. Add eggs, pumpkin and water. Sift dry ingredients and add. Add raisins and walnuts. Bake in well greased paper lined loaf pan, at 325 degrees for 1 hour. NOTE: Coffee may be substituted for cold water. Yield: 18 slices.

Mrs. Edward J. Andresen, Pres.
Ellis Meth. WSCS, Sioux Falls, S. Dak.

RAISIN-NUT BREAD

1 c. raisins
1 t. baking soda
1 c. boiling water
1/2 t. salt
1 c. sugar
1 T. shortening
1 egg
1 3/4 c. flour
1 c. nuts, chopped

Pour boiling water over raisins and soda. Add remaining ingredients and mix well. Pour into greased and floured loaf pan. Bake at 350 degrees for 45 minutes. Yield: 20 servings.

Mrs. Clarence Mellberg, Historian
Fairview Ext. Club, Dalton, Nebr.

QUICK SODA BREAD

2 c. sifted flour
2 T. sugar
2 t. baking powder
1/2 t. salt
1/4 t. baking soda
1 c. currants (opt.)
1 c. butter milk
1 T. vinegar

Sift dry ingredients together. Add currants, vinegar and buttermilk, stirring just enough to blend. Turn out onto lightly floured pastry board. Knead about ten times. Shape into a 6-inch round. Place on ungreased cookie sheet. Cut across top. Bake at 375 degrees for 40 minutes or until golden. Brush top with butter. Yield: 6 servings.

Karen Bickham, Pres.
Highland HDU, Benton, Kans.

Rolls

QUICK BUTTER FLUFF ROLLS

2 c. buttermilk
1/4 c. sugar
2 t. salt
2 T. butter, melted
1/2 t. baking soda
1 yeast cake or 1 pkg. dry yeast
2 T. lukewarm water
5 c. flour, sifted

Scald milk; add sugar, salt, butter and baking soda. Cool to lukewarm. Let yeast stand in lukewarm water for 5 minutes. Add to milk mixture; stir in enough flour to make a soft dough. Knead well and let rise until double in bulk. Punch down, shape into rolls, brush with butter and let rise until double in bulk. Bake at 425 degrees for 20 minutes. Yield: 2 dozen.

Freda Finney, Pres.
HDU, Ogden, Kans.

CLOVER LEAF ROLLS

1 pkg. yeast
1 t. salt
1/2 c. sugar
2 c. lukewarm water
1 egg, beaten
7 c. flour
3 T. shortening

Combine yeast, salt, sugar, water and egg. Add half of flour and beat well. Add melted shortening and remaining flour. Let double in bulk and knead down. Make into rolls. Let double in bulk and bake at 420 degrees for 20 minutes. NOTE: Use potato water or milk for part of 2 cups of water. Yield: 3 dozen.

Mrs. James Winter, Pres.
Jolly Doer's Ext. Club, Huron, S. Dak.

OVERNIGHT BUNS

4 c. water
1 1/2 c. sugar
2 T. salt
1 c. shortening
4 eggs, beaten
1 cake yeast
1/4 c. lukewarm water

Boil 4 cups of water and sugar for 5 minutes; pour over shortening and salt. Cool. Dissolve yeast in 1/4 cup warm water. Add eggs and yeast. Add enough flour to make a firm dough. Knead dough down as it rises for 5 hours. Shape into buns and let rise overnight. Bake at 350 degrees for 20 minutes.

Mrs. Leslie E. Peterson, Pres.
Meth. WSCS, Dazey, N. Dak.

RYE ROLLS

2 c. milk, scalded
1/4 c. lard
1/4 c. brown sugar
1/2 t. baking soda
2 T. dark molasses
2 t. salt
1 cake yeast
2 eggs, beaten
3 c. rye flour
White flour
Egg whites, beaten
1 T. caraway seed

Add lard, sugar, soda, molasses and salt to milk. Cool to lukewarm and add yeast, eggs and part of rye flour. Beat thoroughly; add remaining rye flour and enough white flour to make a soft dough. Let rise; punch down and let rise again. Shape into rolls. Spread egg white over rolls. Sprinkle with salt and caraway seed; let rise until double in size. Bake at 400 degrees for 20 minutes. Yield: 4 dozen.

Mrs. Adolph Reznicek, Pres.
East Purple Cane Ext. Club, N. Bend, Nebr.

SWIFT AND EASY BUNS

1 c. milk, scalded
2 cakes yeast
1 c. lukewarm water
3 eggs, beaten
1 1/2 t. salt
1/2 c. sugar
1/2 c. shortening, melted
6 c. flour

Scald milk and cool. Dissolve yeast in lukewarm water. Add eggs, sugar, shortening and salt to milk. Add yeast mixture and 3 cups of flour. Beat until smooth for 2 minutes with electric mixer. Add remaining flour, mixing well with spoon. Knead very briefly, and let rise until doubled in bulk. Form into desired shapes and place on greased tins. When dough retains finger imprint, bake at 400 degrees for 12 minutes. Entire process takes only 2 hours. Yield: 3 dozen.

Mrs. R. T. Danielson, VP
Barnes Co. Homemakers Club Coun.
Valley City, N. Dak.

Yeast Breads

CHRISTMAS BREAD

2 c. milk, scalded
1/2 c. shortening
2/3 c. sugar
2 t. salt
2 yeast cakes
1/4 c. water
2 eggs, beaten
4 c. flour
1 c. candied fruit mix
1 c. raisins
1 c. nuts
Additional flour

Combine milk, shortening, sugar and salt; cool. Dissolve yeast in water. Add yeast and eggs. Mix well. Add flour. Beat well. Add fruits, nuts and additional flour to make a very stiff dough. Let rise until double in bulk. Punch down and knead lightly. Form into two round loaves and let rise until double again. Bake at 350 degrees for 45 minutes. While warm brush with butter.

Mrs. Forrest Daniel, Pres.
Womans Club, Sykeston, N. Dak.

MOM'S DARK BREAD

2 c. boiling water
1/2 c. brown sugar
2 c. graham or whole wheat flour
1 t. salt
2 T. fat
1 pkg. yeast
1/4 c. warm water
1 T. sugar
1/2 c. milk
5-6 c. flour

Pour boiling water over brown sugar, graham flour, salt and fat. Cool to lukewarm. Dissolve yeast in warm water and add sugar. Add milk to yeast mixture. Add to first mixture. Add flour and knead until stiff. Let rise until double. Shape into two loaves. Let 1 hour. Yield: 2 loaves.

Mary E. Jensen, Home Ec. Agent
Ext. Serv., Vermillion, S. Dak.

FRENCH BREAD

1 1/2 c. warm water
1 cake yeast
1 1/2 t. salt
1 T. shortening
1 T. sugar
4 c. flour

Combine all ingredients; place in bowl and cover. Let rise until double in bulk. Punch down and let rise again. Punch down and cut dough into two parts. Roll each half into 8 x 10-inch strips. Roll up tightly; seal edges together by pinching and place on a cookie sheet. Let rise 1 hour.

CORNSTARCH GLAZE:
1 t. cornstarch
1 t. cold water
1 c. boiling water
Cornmeal

Combine cornstarch, cold water and boiling water. Cook until smooth and cool. Before bread rises, brush on glaze and cornmeal. Bake at 400 degrees for 40 minutes.

Sharon G. Fisher, HEA
Meade Co. Ext. Serv., Meade, Kans.

HERB BREAD

1 pkg. dry yeast or 1 cake yeast
1/4 c. water
3/4 c. milk, scalded
2 T. sugar
2 T. shortening
1 1/2 t. salt
1 egg, beaten
1/2 t. nutmeg
1 t. powdered sage
2 t. caraway seed
3 1/2-4 c. sifted flour
1 egg white, slightly beaten

Soften yeast in warm water. Combine milk, sugar, shortening and salt; cool to lukewarm. Add softened yeast and mix well. Add egg, nutmeg, sage, caraway seed, and 2 cups flour; beat until smooth. Add remaining flour to make a moderately soft dough; knead on lightly floured surface until smooth and elastic. Place in greased bowl and turn once to grease surface. Cover and let rise until double in bulk. Punch down and let rest 10 to 15 minutes. Shape into round loaf and place in greased 8-inch pie pan. Cover and let rise until double. For a glossy crust, brush top with egg white. Bake at 400 degrees for 40-45 minutes.

Mrs. V. V. Bossi, Pres.
Grandview Meth. Church WSCS
Arkansas City, Kans.

CASSEROLE HERB BREAD

1 pkg. dry yeast
1/4 c. lukewarm water
1 c. creamed cottage cheese
1 T. instant onion, minced
2 T. sugar
1 T. margarine
2 t. dill seed
1 t. salt
1 egg
1/4 t. baking soda
2 1/4-2 1/2 c. sifted flour

Dissolve yeast in water. Heat cottage cheese to lukewarm and cool. Combine onion, sugar, margarine, dill seed, salt, soda, egg, yeast and cooled cottage cheese. Add flour slowly and beat well. Let rise until double in size. Punch down; form into a loaf and place in a greased 2-quart casserole. Let rise again. Bake 40-50 minutes at 350 degrees. Yield: 10 servings.

Mrs. Rena B. Lukens, Pres.
Meth. WSCS, Osborne, Kans.
Miss Ruth Needels, Pres.
BPW Club, Anthony, Kans.
Mrs. L. W. Dillman
Fairmount Church Women's Flwp.
Wichita, Kans.
Mrs. John Miedema
Civic and Study Club, Edgeley, N. Dak.
Frances Daniels, Pres.
Eagles Aux., Devils Lake, N. Dak.

WHITE BREAD

1/2 c. milk, scalded
3 T. sugar
2 T. salt
3 T. margarine
1 1/2 c. warm water
1 pkg. or cake yeast
5 1/2 c. unsifted flour

Stir sugar, salt and margarine into milk; cool until lukewarm. Sprinkle yeast over warm water and stir until dissolved. Combine milk mixture, yeast and enough flour

(Continued on next page)

to make a soft dough. Turn onto floured board; knead until smooth and elastic. Place into greased bowl and grease top of dough. Cover and let rise about 1 hour or until double in bulk. Punch down and let rest for 15 minutes. Divide dough in half; shape each into a loaf and place in greased 9 x 5 x 3-inch pan. Cover and let rise until double in bulk. Bake at 400 degrees for 30 minutes. Yield: 2 loaves.

Mrs. Ivan Brewer, Pres.
Bourbon Co. HD Coun., Ft. Scott, Kans.

OLD-FASHIONED POTATO LOAVES

1 med. potato
1 c. milk
2 T. sugar
2 t. salt
2 T. Fleischmann's margarine
1/2 c. warm water
2 pkg. or cakes Fleischmann's yeast
5 3/4 c. flour

Peel and dice potato; boil in water to cover about 20 minutes or until tender. Drain, reserving 1/2 cup liquid; mash and cool. Scald milk; stir in sugar, salt, margarine and reserved potato water; cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in yeast; stir until dissolved. Stir in mashed potato, lukewarm milk mixture and 3 cups of flour; beat until smooth. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board. Knead about 8 minutes or until smooth and elastic. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, about 35 minutes or until doubled in bulk. Punch down. Turn out onto lightly floured board; divide in half. Shape each half into loaf; place in greased 9 x 5 x 3-inch pans. Cover; let rise in warm place, free from draft, about 25 minutes or until doubled in bulk. Dust loaves with flour. Bake at 375 degrees about 30 minutes or until done.

(Photograph for this recipe on page 111)

POTATO BREAD

2 c. milk, scalded
2 T. salt
1/2 c. sugar
1/2 c. shortening
2 pkg. yeast
1/2 c. warm water
1 1/2 c. potato water, bits of potato
12 c. flour

Scald milk with salt and sugar. Melt shortening. Cool each mixture. Soften yeast in water; add to milk mixture. Add potato water and 4 cups flour. Beat until free of lumps. Add shortening and part of remaining flour. Mix until smooth. Use remaining flour as necessary to knead until smooth and elastic. Let rise until double in bulk. Bake 40-45 minutes at 400 degrees. Yield: 3 loaves.

Mrs. Leland Jacobs, Pres.
Better Homes Ext. Club, Martin, S. Dak.

OATMEAL BREAD

1/2 c. warm water
2 pkg. dry yeast
1 1/2 c. boiling water
1 c. rolled oats
1/2 c. light molasses
1/3 c. shortening
1 T. salt
6 c. flour,
2 eggs, beaten

Soften yeast in warm water; add boiling water, oats, molasses, shortening and salt. Cool until lukewarm. Stir in 2 cups of flour; add eggs and yeast and beat well. Add enough flour to make a soft dough. Turn out on lightly greased board; cover with a bowl and let rise for 10 minutes. Knead until smooth; place in lightly greased bowl and let rise until double in bulk. Punch down, shape into rolls and place in two greased 9 x 5 x 2-inch pans. Sprinkle with rolled oats. Bake at 375 degrees for 40 minutes. Cover with foil after 15 minutes if baking too fast. Yield: 2-4 loaves.

Mrs. Lester Wiley, Sec.
Meth. WSCS, Kiowa, Kans.

SWEDISH RYE BREAD

1 pkg. dry yeast
4 c. warm water
11-12 c. sifted flour
1/4 c. dark molasses
1 c. brown sugar
1/4 c. melted lard
2 c. sifted rye flour
1 T. salt
1 t. anise seed
1 c. raisins

Dissolve yeast in water. Add 2 cups flour, molasses, sugar and lard to make a sponge. Beat until smooth. Let rise in warm place until bubbly. Add rye flour, remaining flour, salt, anise seed and raisins. Mix well. Let rise to double in bulk. Punch down and shape in loaves. Place in 9 x 5-inch loaf pans. Let rise again. Bake in 350 degree oven for 45-50 minutes. Yield: 4 loaves.

Mrs. Louise Anderson, Pres.
American Legion Aux., Frank J. Brune
Salem, S. Dak.

Foreign Favorites

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RECIPE FOR SWEDISH PANCAKES ON PAGE 130

CRULLERS (BOHEMIA)

1 c. flour
1/8 t. salt
1 1/2 t. sugar
4 T. sour cream
4 egg yolks
1/2 t. lemon extract
Powdered sugar

Sift flour, salt and sugar. Add unbeaten egg yolks, sour cream and lemon extract. Knead into a rather stiff dough; roll out very thin on a lightly floured board. Cut into strips 1 1/2 x 3-inches. Make a slit in center lengthwise; with a half twist bring one end through this slit. Fry in deep fat until uniformly golden brown. Drain, sprinkle with powdered sugar. Yield: 20 crullers.

Mrs. Chas. G. Hale, Pres.
Ladies Altar Soc., Tabor, S. Dak.

BEEF CHOP SUEY (CHINA)

1 1/2 lb. round steak, cubed
Salt and pepper
2 c. water
2 T. cornstarch
2 T. soya sauce
3 c. celery, sliced
1 can bamboo shoots
1 can water chestnuts
1 can bean sprouts

Brown cubed steak in heavy skillet; add salt, pepper, water, cornstarch, soya sauce, celery, bamboo shoots and water chestnuts. Simmer about 30 minutes until celery is tender. Five minutes before serving, add bean sprouts. Serve over rice. Yield: 4-6 servings.

Joan Bowman, Pres.
Meth. WSCS, Haysville, Kans.

EGG ROLLS (CHINA)

1 c. flour
1 t. salt
4 eggs, beaten
1 c. water
2 lge. dried mushrooms
2 t. carrot, grated
2 t. celery, minced
2 t. green onion, minced
1 T. cooking oil
1 c. pork, ground
1 c. shrimp
2 T. water chestnuts, minced
2 t. sugar
1 t. salt
Dry mustard
Water

Sift flour and salt into bowl. Reserve 2 tablespoons egg. Add remaining egg to flour; beat until smooth. Gradually add water, mixing well. Lightly grease 7-inch skillet. Pour in just enough batter to cover bottom. Cook over medium heat until batter is set; remove and cool. Repeat until all batter is used; makes 12 pancakes. Soak mushrooms in hot water 20 minutes. Squeeze dry and dice. Fry with carrot, celery and onion in oil. Add remaining ingredients except mustard and water. Place filling on each pancake; roll into rolls and fry in 1-inch hot oil until golden brown; turn. Serve hot with paste made from dry mustard and water. Yield: 12 servings.

Audrey Sigdestad, Cor. Sec.
Jayceettes, Deadwood, S. Dak.

BOLLER-DUMPLINGS (DENMARK)

4 T. butter or margarine
1/2 c. boiling water
1 t. salt
1 t. sugar
1/2 t. nutmeg
2/3 c. flour
2 eggs

Bring butter and water to a boil; add salt, sugar, nutmeg and flour all at once, stirring continuously. Cook until mixture leaves sides of pan. Cool; add eggs one at a time beating well. Drop by teaspoonfuls into boiling salted water or broth. Dip spoon into hot liquid after dropping each dumpling so the mixture will not stick to spoon. Do not use cover. Cook 4 or 5 minutes. They are ready for your soup. This makes 22 small dumplings. NOTE: These dumplings are good in vegetable soup or chicken soup. They are also good added to hot milk after they are cooked; in other words milk and dumplings. Yield: 3-4 servings.

Mrs. A. L. Bortnem, State Pres.
Sherrif's and Police Officers Aux.
Mitchell, S. Dak.

CORNISH PASTRIES (ENGLAND)

2 c. flour
1/4 t. curry powder
4 T. water
2/3 c. shortening
1 lb. round steak, cubed
1 1/2 t. salt
1/2 c. onion, chopped
1/2 t. pepper
4 c. potatoes, cubed or sliced
1 stick butter, melted

Make pastry with flour 1/2 teaspoon salt, curry powder, water and shortening. Divide into 4 balls; roll out the size of small plate. Combine 1 teaspoon salt with remaining ingredients. Put approximately one-fourth of filling on each circle of dough; fold over in half. Seal edges by dampening and pinching. Bake at 325 degrees for 1 hour. Do not

(Continued on next page)

slit or prick the pastries before baking. Yield: 4 servings.

Mrs. M. F. Klinkner, Pres.
VFW Aux., Newell, S. Dak.

BLALCHINDA (GERMANY)

3 c. flour
3 t. baking powder
3 T. sugar
1 t. salt
1/2 c. lard
1 egg
1 c. milk

Sift dry ingredients. Add lard; blend as for pie crust. Beat egg and add milk. Mix with dry ingredients. Divide into 8 parts. Roll out each to 8 inches across. Place about 1/2 cup filling on half of rolled pastry. Cut 4 or 5 slots in other half side. Fold slotted half over filling and pinch together. Place in pie pan. Bake at 375 degrees for about 30 minutes.

FILLING:
1 qt. cooked pumpkin
3/4 c. sugar
1/2 t. salt
1 t. cinnamon
1/2 t. allspice
1/4 t. cloves

Combine ingredients. Set aside. Yield: 8 servings.

Mrs. Edwin Schauer, Pres.
EUB, WSWS, Streeter, N. Dak.

FLEISCH KEICKLIN (GERMANY)

1 c. sour cream
1 c. milk
6 eggs
1 T. sugar
1/2 t. salt
7 c. flour

Mix ingredients. Let dough set for 30 minutes. Roll out pieces about the size of an egg. Cut round with pie plate. Place on floured wax paper until ready to use.

FILLING:
3 eggs
2 lb. ground beef, shoulder cut
with suet
4 T. water
2 med. onions, ground
2 T. concentrated beef broth
Garlic paste to taste

Mix 2 eggs with remaining ingredients. Place one rounded tablespoon meat mixture on half the circle. Fold other half over meat mixture. Seal with one egg beaten with a tablespoon water. Fry in deep fat at 375 degrees until golden brown. Serve hot from fryer or put in 250 degree oven to keep hot. Yield: 20 servings.

Mrs. Lila Kramlich, Civic Part. Chmn.
BPW Clubs, Eureka, S. Dak.

GROTTEN HANZ (GERMANY)

14 slices dry white bread
1/4 t. salt
1/2 c. flour
1/2 c. raisins
1/2 c. sugar
1 1/2 t. baking powder
1 lge. egg
1 lge ham hock or 1 boned and
rolled picnic ham
(shoulder)

Break dry bread and soak in cold water. Squeeze as dry as you can; break into pieces and place in a large mixing bowl. Add salt, flour, raisins, sugar, baking powder and egg; mix thoroughly. Use a 30 inch towel; lay out on table and sprinkle with flour. Pour mixture onto the cloth, tie and place in large kettle of water in which ham has been boiled. Cook about 1 hour. Slice and serve with boiled ham. Make a cherry sauce or prune sauce (sweetened and thickened with cornstarch) and serve over slices of pudding. This dish makes a complete meal. Yield: 6-8 servings.

Mrs. J. Curtis Grabow, Chmn.
Douglas Co. Ext. Club, Omaha, Nebr.

LOKCHEN KUGEL-NOODLE PUDDING (GERMANY)

2 eggs, beaten
3 T. sugar
1/4 t. cinnamon
Pinch of salt
1/2 lb. noodles, cooked and
drained
1 c. tart apples, shredded
1/4 c. raisins
1/4 c. nuts, chopped
4 T. butter, melted or chicken
fat

Combine eggs, sugar, cinnamon and salt. Add to noodles. Add remaining ingredients; mix thoroughly. Place in a well-greased 1 1/2-quart casserole. Bake at 400 degrees for 1 hour or until brown on top. Yield: 2 servings.

Mrs. Carl London, Pres.
Woman's Aux. Meo. Assn., 4th Dist.
Minot, N. Dak.

ROULADEN-MEAT ROLL (GERMANY)

1 1/2 lb. sirloin
1/2 t. salt
1/8 t. pepper
3 T. onion, chopped

(Continued on next page)

2 slices bacon, cut into squares
1/4 c. shortening
3 T. flour
2 c. water

Have butcher cut beef into a 10 x 4-inch piece about 1/4-inch thick. Sprinkle with salt, pepper, onion and bacon squares; roll as a jelly roll and secure with toothpicks or string. Brown on all sides in shortening and remove from pan. Add flour to pan, blend well, stir in water and cook until slightly thickened. Add meat, cover and cook for 1 hour and 30 minutes. Season gravy to taste. Yield: 4-6 servings.

Mrs. Alvin Reimann, Pres.
LWML, Lincolnville, Kans.

SWEET-SOUR GREEN BEANS (GERMANY)

3 slices bacon
Onion
1/3 c. water
1/3 c. vinegar
1/3 c. sugar
Cornstarch
1 qt. green beans, heated
Salt and pepper

Cut bacon into very small pieces and brown; add a very small amount of onion and brown with bacon. Add water, vinegar and sugar. Make a paste of cornstarch and a little water; prepare just enough to slightly thicken the bacon mixture. Boil a few minutes and pour over green beans; add salt and pepper to taste. Yield: 8 servings.

Mrs. P. W. Sellman, Pres.
St. John's Luth. Ladies Aid, Tecumseh, Nebr.

FRUIT GLAZED PORK CHOPS (HAWAII)

6 double-rib pork chops

Brown chops in skillet; season with salt and pepper. Place in shallow pan.

SAUCE:
2 c. brown sugar
1/2 c. unsweetened pineapple juice
1/2 c. honey
2 t. dry mustard
6 whole cloves
12 whole coriander seeds, crushed
Orange slices
Lemon slices
Lime slices
Maraschino cherries

Combine remaining ingredients and spoon 3 tablespoons over each chop. Bake uncovered at 350 degrees for 1 hour and 15 minutes. Baste now and then with sauce. With a toothpick, peg a slice of orange, lemon and lime on every chop. Top with Maraschino cherry. Baste fruit with sauce and bake 10 minutes longer. Yield: 6 servings.

Mrs. Henry Brucks, Chaplain
American Legion Aux., Whitewater, Kans.

KERSTKRANSJES (HOLLAND)

2 c. flour
1/2 t. salt
2/3 c. butter
3/4 c. sugar
1 T. milk
1 t. baking powder
1/2 lemon peel, grated
1 egg
1/2 c. colored rock sugar
1/2 c. chopped almonds, blanced

Knead flour, butter, sugar, salt, milk, baking powder, lemon peel into souft dough. Leave in freezer for 1 hour. Roll out into circles. Cut out centers. Coat the wreaths with beaten egg. Sprinkle with rock sugar and almonds. Bake in 350 degree oven for 20 minutes. Cool on sheet until crisp. Remove to rack. NOTE: Put gay ribbons through wreaths; hang on Christmas Tree. Yield: 24 servings.

Mrs. T. G. Vassos, Treas.
Home Arts Club, Yankton, S. Dak.

CHICKEN CURRY (INDIA)

1 stewing chicken
1 lge. onion, chopped
2 T. margarine
1 T. mustard seed (opt.)
2-3 T. curry powder
1 1/2 t. salt
2 cloves garlic, finely cut
2 T. coconut
Juice of 1/2 lemon
Cornstarch

Disjoint chicken and cut into small pieces; saute chicken and onions in margarine until onions are tender. Add currry powder and cook 5 minutes. Add mustard seed, salt, coconut and garlic. Add water to cover chicken and simmer until meat is tender. Add lemon juice and thicken stew with cornstarch which has been dissolved in water. Serve with hot fluffy rice and chutneys. The chutneys may consist of tomatoes and onions chopped together or chopped bananas and coconut. Yield: 6 servings.

Mrs. E. H. Prange, Pres.
Luth. LWML, Tobias, Nebr.

FATTIGMAN (NORWAY)

8 eggs, separated
8 T. sweet cream
4 T. butter, melted
8 T. sugar
2 T. brandy
Flour, enough to make stiff dough
4 egg whites
1 t. gound cardomon seed

(Continued on next page)

Beat egg yolks until thick and lemon colored. Add cream, butter and sugar. Mix lightly. Add brandy, enough flour to make stiff dough, 4 egg whites and candomon seed. Roll out very thin, cut in diamond shapes, about 3 inches on each side. Cut slit and pull one corner through. Fry in deep fat until golden brown. Drain on paper. NOTE: "My mother brought this recipe from the old country. It is a must for Christmas." Yield: 4 dozen.

Mrs. Oren Shantz, Pres.
Ladies Aid Soc., Athol, S. Dak.

FLATBROD (NORWAY)

2 1/2 c. white flour
2 c. graham flour
2 c. bran flakes
2 t. soda
2 1/4 t. salt
1 c. sugar
1 1/2 c. shortening, melted
4 c. buttermilk

Sift dry ingredients, add milk, bran flakes and shortening. Roll out small portions of dough at a time in very thin sheets and bake on cookie sheet. Bake at 350 degrees. Turn flatbrod once and bake to light brown.

Mrs. J. C. Stewart, VP
Gilby Homemaker Club, Gilby, N. Dak.

LEFSE (NORWAY)

Potatoes
Salt
Lard, melted
2 c. flour

Boil potatoes and salt. Put through ricer. Measure potatoes; add 1 tablespoon lard per cup. When potatoes have cooled, put through ricer. Stir well. Measure 4 cups potatoes; add flour. Roll as thin as possible. Bake on lefse grill. NOTE: When transferring from pastry cloth to bake, start at one edge and roll on stick. Unroll to bake. Yield: 10 servings.

Mrs. E. Lee Jarman, Pres.
Tues. Club and Comm. Club
Larimore, N. Dak.

COCONUT BALLS (POLYNESIA)

2 slices bacon
1/4 lb. cream cheese
Dash hickory smoked salt
4 water chestnuts, quartered
1/2 c. coconut meal

Cook bacon until crisp; drain and crumble into pieces. Combine bacon, cream cheese and hickory smoked salt. Roll into marble sized balls and chill for 30 minutes. Press a quartered water chestnut into each ball and roll in coconut meal. Yield: 16 servings.

Mrs. J. B. Miller, Pres.
The Ext. Club, Lyndon, Kans.

VARANIKI (POLAND)

2 c. flour, sifted
2 t. baking powder
2 eggs
Water
Cottage cheese or blueberries

Sift flour and baking powder; add eggs and mix. Add water by the tablespoonfuls until dough is similiar to biscuit dough. Form into a long roll, cut into equal pieces. Roll and shape into 6-inch patties. Place a filling of either cottage cheese or blueberries on half of round. If blueberries are used add one teaspoon sugar per pattie just before cooking. Fold over and pinch edges to seal. Drop a few at a time into boiling water. Add 1 tablespoon salt per gallon. Boil 3 minutes. NOTE: May be stored in refrigerator. Reheat in roaster with cream at 275 degrees for 30 minutes. Yield: 6 servings.

Mrs. Gene Ahmann, Sec.
Woman's Literary Club, Hankinson, N. Dak.

KOTTBULLAR-MEAT BALLS (SWEDEN)

1/2 c. rusk crumbs, finely ground
1/2 c. cream, heated
1/2 lb. beef, ground
1/2 lb. lean pork, ground
2 egg yolks, slightly beaten
2 t. salt
1/3 t. black pepper
1/8 t. allspice
4 T. fat
1 1/2 T. onion, minced

Soak crumbs in hot cream. Mix ground meat, soaked crumbs, eggs and seasonings; roll into balls the size of walnuts. Roll in flour and brown in hot fat. Turn constantly to brown evenly. Place meat balls in a casserole with 1-2 tablespoons of drippings and 1 tablespoon of water. Cover and bake for 30 minutes at 300 degrees.

Mrs. Richard Patrick, Pres.
Trinity Meth. WSCS, Lindsburg, Kans.

KRINGLER (SWEDEN)

1 c. flour
1/2 c. butter
1 c. plus 1 T. water
1/2 c. butter
1 c. flour
3 eggs
1/2 t. almond

Cut butter into flour; stir in 1 tablespoon of water with a fork. Pat on cookie sheet in two long strips each 3 inches wide. Bring water and butter to boiling point; remove from heat and stir in flour until smooth.

(Continued on next page)

Add eggs, one at a time, and beat well after each addition. Add almond extract and pour mixture over strips. Bake at 350 degrees for 40 minutes. Cool and frost. Yield: 20 servings.

Mrs. Warren R. Johnson, Pres.
Co. HD Coun., Salina, Kans.

KRINGLE (SWEDEN)

2 c. flour
1 c. butter
1 c. plus 1 T. water
3 eggs
1/2 t. almond extract

Cut 1/2 of butter into 1 cup of flour; stir in 1 tablespoon of water with a fork. Press into a loaf pan. Combine 1 cup of water and remaining butter; heat to boiling. Remove from heat and add remaining flour. Stir until smooth. Beat eggs in all at once; add almond extract. Spread over other mixture and bake at 375 degrees for 45 minutes.

FROSTING:
1 c. powdered sugar
1 T. butter
Milk
1/4 t. almond extract

Combine sugar, butter, a little milk and extract. Beat until smooth and spread over kringle.

Nancy Miller, VP
Jaycee Jaynes, Parsons, Kans.

KRINGLER-COFFEECAKE (SWEDEN)

1 c. water
1/2 c. butter
1 c. flour
3 eggs
1/2 t. flavoring

Bring water and butter to a boil. Take from stove and add flour. Stir until smooth. Stir eggs in separately and beat well after each egg. Add flavoring and spread on first mixture. Bake in 2 strips on cookie sheet for 350 degrees. Cool.

FROSTING:
1 c. powdered sugar
1 T. butter
1/2 t. flavoring
Cream

Combine sugar, butter, flavoring and enough cream for spreading consistency. Yield: 10-12 servings.

Mrs. A. O. Lee, Pres.
Devils Lake Woman's Club
Devils Lake, N. Dak.

POTET KORT-POTATO SAUSAGE (SWEDEN)

1 lb. unseasoned pork sausage
1/4 lb. ground beef
2 lge. raw potatoes
1 sm. onion
1/2 t. ground sage
Salt and pepper
1/4 lb. pork casings

Grind potatoes and onion; mix with ground meat. Add sage, salt and pepper to taste. Stuff mixture into casings; careful to allow space for expansion during cooking. Cover casings with water and bring to a boil. Boil about 1 hour or until done. Prick sausage once or twice during cooking. These may be eaten hot or served cold. They also freeze well. NOTE: Potet Korf are a traditional part of the Swedish Christmas Eve supper. Yield: 6 servings.

Martha A. Countryman, Pres.
Valley View Ext. Club, Sidney, Neb.

SWEDISH PANCAKES (SWEDEN)

2 eggs, beaten
2 c. milk
2 T. butter, melted
1 c. flour, sifted
1/4 t. salt
1/4 t. sugar

Combine eggs, milk and butter; beat well. Add sifted dry ingredients gradually, beating constantly during addition. Pour 3 tablespoons batter onto hot griddle for each cake and bake until top is bubbly and edges look cooked. Turn and cook until remaining side is brown. Fill with jelly, preserves or fruit. Roll in powdered sugar or serve with butter and syrup. Yield: 16-18 servings.

Photograph for this recipe on page 125

THIN PANCAKES (SWEDEN)

3 eggs
3/4 c. flour
3 T. sugar
1 c. plus 1 T. milk
Dash of salt
Shortening

Combine eggs, flour, sugar, milk and salt; beat until well blended. Place a little shortening in a hot skillet. Pour 1/4 cup of batter into skillet; roll butter around until it reaches the edges of the skillet. Brown on both sides, roll pancake and serve with butter and syrup. NOTE: Pancakes may also be spread with strawberries, rolled and sprinkled with powdered sugar. Yield: 8-10 servings.

Mrs. Loren Isaacson, Pres.
Meth. WSCS, Scandia, Kan.

Quick and Easy

RECIPE FOR KRAUT-BACON ROUND DOGS ON PAGE 132

RANCH-STYLE BACON BURGERS

1 lb. sliced bacon
14-oz. dried beef
1/2 c. chili sauce
1/3 c. pickle relish
1/4 c. onion, minced
12 slices cheese
12 hamburger buns

Fry bacon until crisp; crumble. Add dried beef, chili sauce, relish and onion to bacon. Spoon over buns and top with cheese. Wrap each sandwich in foil and bake at 300 degrees for 20 minutes. Yield: 12 servings.

Mrs. R. Paul Hoff, Pres.
Med. Aux., 6th. Councilor Dis., Seward, Nebr.

KRAUT-BACON ROUND DOGS

2 c. sauerkraut, drained
1/3 c. chili sauce
6 frankfurters
6 slices bacon
6 hamburger buns,
split

Combine kraut and chili sauce; mix well. Cook over low heat 10 minutes, stirring occasionally. Cut 10 deep slits in each frankfurter without cutting all the way through. Wrap bacon slice around each frankfurter. Broil frankfurters 5 to 7 inches from heat 3 to 5 minutes. Turn. Arrange buns on broiler pan with frankfurters. Broil 3 minutes, or until hamburger buns are lightly browned and bacon is crisp. Arrange kraut mixture and frankfurters on bun bottoms. Top with bun tops.

(Photograph for this recipe on page 131)

BARBECUED WIENERS

1 med. onion, chopped
1 green pepper, chopped
1/3 c. pickle relish
1/4 c. vinegar
1 c. chili sauce
2 T. dark brown sugar
2 T. prepared mustard
1/4 T. Tabasco sauce
6 frankfurters

Combine onion, pepper, pickle relish, vinegar, chili sauce, sugar, mustard and Tabasco sauce in a skillet. Bring to a boil and simmer 10 minutes. Add frankfurters and simmer 15 minutes longer. Yield: 5 servings.

Dolores Bussen, Pres.
St. Peters Cath. Mission Altar Soc.
Wallace, Kans.

BARBECUED HAMBURGER

2 lb. ground beef
1 t. salt
Dash pepper
1 can tomato soup
1/4 c. sweet pickle relish
1/4 c. onion, chopped
1 T. brown sugar
1 T. vinegar
1 T. Worcestershire

Mix beef, salt and pepper; form into eight patties. Brown in skillet, using a little shortening. Pour off fat. Combine remaining ingredients; pour over burgers. Simmer 20 minutes or longer. Stir. Yield: 8 servings.

Mrs. Irene Lien
White Eagles 4-H Club, Kidder, S. Dak.

BARBECUED BEANS

1 lb. ground beef
1/2 c. onion, chopped
1/2 t. salt
1/4 t. pepper
1 1-lb. 12-oz. can pork and beans
1/2 c. catsup
1 T. Worcestershire sauce
2 T. vinegar
1/4 t. Tobasco

Brown beef and onion. Pour off fat. Add remaining ingredients. Mix well. Pour in 1 1/2-quart casserole. Bake at 350 degrees for 30 minutes. Yield: 6 servings.

Mrs. Carl Monteith, Pres.
Meth. WSCS, Henry, S. Dak.

EASY BEEF-BEAN CASSEROLE

1 lb. ground beef
1-lb. can pork and beans
1 can kidney beans, drained
3/4 c. catsup
1/2 c. water
2 T. mustard
2 t. vinegar
1 pkg. onion soup mix

Brown ground beef. Add pork and beans and kidney beans. Add remaining ingredients. Mix well. Bake at 350 degrees for 30 minutes. Yield: 10 servings.

Mrs. Max Becker, Pres.
Cath. Ladies Altar Soc., Lake Andes, S.Dak.

RANCHO BAKED BEANS

1/4 c. fat or salad oil
2 c. onion, chopped
1 lb. ground beef
1 t. salt
1 c. catsup
2 T. prepared mustard
2 t. cider vinegar
2 1-lb. cans pork and beans
1 1-lb. can kidney beans, drained

(Continued on next page)

Heat fat in skillet. Add onions; simmer until golden yellow. Add remaining ingredients. Pour into bean pot or 2-quart casserole. Bake in 400 degree oven for 30 minutes. Yield: 8 servings.

Mrs. Lois Glover, Pres.
VFW Aux., Burke, S. Dak.

BEEF-NOODLE BAKE

3 c. cooked, roast beef
3 c. beef broth
2 lge. carrots
1 6-oz. pkg. noodles
2 c. sour cream or 2 c. sweet cream
1/4 lb. American cheese
Salt

Put beef, broth and carrots in an elecrirc skillet and simmer until carrots are nearly tender. Add noodles and cook until done. Add sour cream or sweet cream and cheese, salt to taste and simmer a few more minutes. NOTE: If mixture is too dry, add water. Yield: 8 servings.

Mrs. Lyman David, Pres.
Meth. WSCS, Lenora, Kans.

BEEF STROGANOFF

3 T. flour
1 lb. top round or tenderloin
  steak, cut 1/2-in. thick
1/4 c. butter
1 sm. onion, finely chopped
1 c. sour cream
1/2 lb. mushrooms, sliced
1/4 t. Worcestershire sauce
1 t. salt
1/8 t. pepper

Pound flour into beef until steak is about 1/4-inch thick. Cut into 1/4-inch strips; brown in butter on all sides. Remove to bowl and cover to keep hot. Add onion and mushrooms; cover and cook slowly for 5 minutes. Return meat to skillet; add Worcestershire sauce and sour cream. Cover and heat to boiling. Season with salt and pepper; serve at once with hot fluffy boiled white, wild rice or noodles. Yield: 5 servings.

Mrs. George R. Galvin, Pres.
Pleasant Valley BPW Club, Wichita, Kans.

BISCUITS A LA KING

1 c. condensed cream of chicken soup
1/2 c. milk of leftover gravy
1 1/2 c. cooked beef, diced
2 T. green onion or parsley,
1 T. pimento, diced

Bring soup and milk to boiling point. Stir in remaining ingredients. Serve over stir-n-roll biscuits.

BISCUITS:
2 c. flour
3 t. baking powder
1 t. salt
1/3 c. cooking oil
2/3 c. milk

Sift dry ingredients. Pour oil and milk in one measuring cup; do not stir. Add all at once to dry ingredients. Stir with fork until mixture cleans side of bowl and rounds into a ball. Drop dough by spoonfuls onto ungreased cooky sheet. Bake at 475 degrees for 10-12 minutes. NOTE: Veal, pork, chicken or turkey may be substituted for beef. Yield: 4-6 servings.

Mrs. Sherman L. Johnson, Dir.
La Sertoma Inter., Great Plains Region
Huron, S. Dak.

CHICKEN AND BISCUIT PIE

1 No. 1 tall can chicken in gravy
1 can cream of chicken soup
1 T. instant onion or 1 sm. onion, minced
1 8-oz. can peas
1 3-oz. can mushrooms
1 pkg. refrigerated biscuits

Mix chicken in gravy, soup and Seasoning; add drained peas and mushrooms. Heat slowly, stirring now and then, until bubbling hot; turn into 1 1/2-quart casserole. Arrange biscuits on top of casserole and bake at 425 degrees for about 15 minutes. Yield: 6 servings.

Mrs. Roy L. Lightly, VP
Church of God WMS, Norton, Kans.

HAMBURGER STROGANOFF

1 lb. ground beef
1 t. salt
1/4 t. pepper
1/4 sm. white onion, chopped
2 cans mushroom soup
1/2 c. sour cream
1 10-oz. pkg. wide noodles,
  cooked and drained
Paprika

Brown hamburger, salt, pepper and onion; drain off excess fat. Stir sour cream into soup. Add noodles to hamburger; pour sour cream mixture over noodles and heat, but do not boil. Sprinkle with paprika. Yield: 6 servings.

Mildred Ptacek, Pres.
St. Bernards Cath. Altar Soc.
Ellsworth, Kans.

MOTHER'S EASY BEEF GOULASH

1 lb. ground beef
1/2 c. onions and celery, diced
1 c. cooked shell macaroni, drained
1 can cooked tomatoes
Salt and pepper
Dash of celery seed

Brown beef, onions and celery; drain off excess fat. Combine beef mixture with macaroni, tomatoes and seasonings. Heat thoroughly. Yield: 6 servings.

Mrs. Edgar Crockett, Pres.
Farm Bureau Women, Kinsley, Kans.

HAMBURGER AND RICE PRONTO

1 1/2 lb. ground beef
1 c. onion, chopped
1/4 c. cooking oil
1 c. celery, chopped
1/2 clove garlic
1 1/2 c. instant rice
1 T. flour
1 T. salt
1 t. chili powder
1 1/2 c. water
1 No. 303 can tomatoes

Brown beef and onion in oil; add remaining ingredients and simmer for 10-15 minutes. Yield: 6 servings.

Mrs. Donald D. Klein, Pres.
Grace Luth. LWML, Lyons, Kans.

HOMINY-HAMBURGER SUPPER

1 lb. ground beef
1 onion, chopped
1 lge. can white hominy, drained
1 No. 3 can tomatoes
Salt and pepper to taste
Green pepper (opt.)

Brown beef and onion; add hominy, tomatoes, salt and pepper. Stir well and simmer for 30 minutes. Yield: 10-12 servings.

Mrs. Muriel Crosby, Ministers Wife
First Christian Church, Erie, Kans.

NOODLE HOT DISH

2 lb. hamburger
1 c. onion, diced
2 c. sour cream
2 c. tomatoes
2 c. uncooked macaroni
1 t. chili powder
1 t. salt

Brown hamburger and onion. Add remaining ingredients. Cover and cook slowly 10 minutes. Uncover; continue cooking 10 minutes. Yield: 8 servings.

Mrs. Robert G. Olson, Pres.
Sioux Valley Ext. Club, Flandreau, S. Dak.

SWEDISH MEAT BALL

1 lb. beef, finely ground
1/2 c. fine dry bread crumbs
1 egg
2/3 c. milk
2 T. onion, grated
1 t. salt
1/8 t. pepper
1/8 t. nutmeg

Mix ingredients lightly. Gently form into small balls one and a half inches. Brown in hot fat. Add 1/4 cup hot water. Cover. Simmer 20 minutes. Serve hot with slightly thickened pan gravy. Yield: 6 servings.

Helen McDowell, Pres.
All Saints Cath. Altar Soc., Mellette, S. Dak.

SCALLOPED NOODLE-VEGETABLE CASSEROLE

2 qt. water
1/2 lb. noodles
3 T. butter, melted
1/2 t. paprika
1 1/3 c. milk
2/3 t. salt
1 T. flour
1/2 c. cheese, grated
1/3 c. green beans, cut
1/3 c. cooked carrots, diced
1/3 c. peas, cooked
1/2 c. canned tomatoes
1/3 c. tomato juice
1 T. onion, chopped

Cook noodles in two quarts of water. Combine butter, paprika and flour; stir until smooth. Add milk, cook and stir until thickened. Cook 10 minutes; add salt and half the cheese. Stir until cheese is melted and add all cooked vegetables, tomatoes, juice, onion and cooked noodles. Pour into shallow baking dish and top with remaining cheese. Bake at 350 degrees for 20 minutes. Yield: 6 servings.

Mrs. Grace Larabee, Pres.
Christian CWF, Pawnee City, Nebr.

NOODLE HOT DISH

1 T. cooking oil
1 lb. ground beef
1 onion, chopped
1 1/2 t. salt
1/2 t. pepper
1 can tomato soup
1 can whole kernel corn
1 can cream-style corn
1 green pepper, chopped
1 can mushrooms
1 8-oz. pkg. noodles, cooked

Brown ground beef and onions in 1 tablespoon cooking oil. Add salt and pepper. Put all ingredients in large casserole and bake, covered. Bake at 350 degrees for 30 minutes. Yield: 10-12 servings.

Carole Randby, Pres.
Jaycettes, Flandreau, S. Dak.

TEXAS STYLE PIZZA

3/4 lb. ground beef
1/3 c. Parmesan cheese, grated
1/4 c. onion, chopped
1/4 c. ripe olives, chopped
1 t. salt
1/2 t. oregano
Dash of pepper
1 6-oz. can tomato paste
1 pkg. hamburger buns
3 sliced tomatoes
Cheese slices

Combine meat, Parmesan cheese, onion, olives, seasonings and tomato paste. Spread on buns being sure to cover edges. Put on cookie sheet and place under broiler 5-10 minutes. Place tomato slice and cheese on each. Return to broiler to melt cheese.

Marthella Brown, Pres.
Harmony Homemakers, Underwood, N. Dak.

PIZZA-WICHES

1 lb. ground beef, browned
Salt and pepper
1 lb. Cheddar cheese, grated
2-3 med. onions, ground
1 lge. can ripe olives, pitted
and ground
1 can tomato soup
1/2 soup can cooking oil
1 t. garlic salt
1/2 t. oregano
Italian bread, sliced

Mix all ingredients together and place in refrigerator for a few hours before ready to serve. Spread on Italian or Vienna slices of bread and broil for 3 minutes about 3-inches from heat. NOTE: This mixture may be frozen. Yield: 15 servings.

Mrs. I. L. Thrane, Treas.
Douglas Co. Home Ext. Coun., Omaha, Nebr.

45-MINUTE PORK CHOP DINNER

1 T. shortening
6 pork chops
4 potatoes
4 sm. onions
6 carrots
1/2 c. hot water
1 can peas, drained

Melt shortening in a large skillet. Brown pork chops in shortening. Slice potatoes, onions and carrots. Remove three chops; add half the vegetables in layers. Add remaining chops and vegetables. Pour in can of peas. Add hot water. Cover tightly and simmer 30 minutes. Yield: 4 servings.

Mrs. George Ellsworth, Pres.
Greenleaf Meth. WSCS, Miller, S. Dak.

PRONTO MEAT

1 lb. ground beef
Salt and pepper to taste
1 (scant) t. chili powder
2 c. water
1 med. onion, diced
1 sm. green pepper, diced (opt.)

Brown meat in skillet; add salt, pepper, chilli pepper, water, onion and green pepper. Cover and cook slowly until onions are tender. and cook slowly until onions are tender. Yield: 6 servings.

Jo Johnson, Pres.
Beta Sigma Phi, Delta Zeta Chapt.
Hardtner, Kans.

SLOPPY JOES

5 lb. ground beef
4 med. onions, finely chopped
5-6 T. brown sugar
2 1/4 c. catsup
1 1/2 T. Worcestershire sauce
3-4 T. vinegar
1 c. water
3 T. flour

Cook ground beef until it loses its raw look but not brown. Add remaining ingredients except water and flour and cook. The mixture will be slightly thick. Add water to make a good consistency for filling buns. Thicken by adding flour so that mixture holds together. Fill hamburger buns. Yield: Fills 40 buns.

Lorene Borth, Pres.
American Legion Aux., Kulm, N. Dak.

SPOONBURGERS

1 1/2 lb. lean beef
1 can chicken gumbo soup
1 onion, chopped
1 T. catsup
1 t. mustard
1 t. pepper
Salt to taste
8 hamburger buns

Put all ingredients except buns in saucepan and simmer for 1 hour. Serve hot on hamburger buns. Yield: 8 servings.

Mrs. Gladys Cox, Pres.
Prairie Pilot Club, Wichita, Kans.

STEAK SANDWICHES

8 min. steaks or 1 1/4 lb. sirloin tip
3 T. butter
1 c. barbeuce sauce
1/4 c. beef broth
1 1/2 t. salt
1/4 t. pepper
1/4 t. garlic salt
1 med. onion, sliced
Hamburger buns

Brown steaks in butter one minute per side. Combine barbecue sauce, beef broth, salt, pepper and garlic salt. Alternate layers of steak, onion slices and sauce in shallow baking dish. Cover and bake at 350 degrees for 20 minutes. Serve on buns. Yield: 8 servings.

Mrs. Beulah Eller, Pres.
BPW Club, Smith Center, Kans.

SAVORY SALISBURY STEAKS

2 lb. ground beef
1/2 hot green chili pepper, sliced
1 can consomme
1 T. cornstarch

Pat ground beef into patties; sear in hot skillet until browned. Add pepper and consomme; simmer until patties are done. Remove patties from pan; add cornstarch to drippings and cook until thickened. Pour gravy over patties and serve. Yield: 6 servings.

Mrs. C. Frederick Kittle, Pres.
University of Kansas Med. Center Aux.
Leawood, Kans.

BUSY DAY STEW

1 1/2 lb. hamburger
2 cans vegetarian vegetable soup

Put ground beef in cold skillet. Cook while stirring until red disappears. Add soup cover skillet and let cook slowly 15 minutes, stirring occasionally. Yield: 6-8 servings.

Vera M. McVay, Pres.
Meth. WSCS, Canton, S. Dak.

RANCH STEW

1 T. lard or other shortening
1 lb. ground beef
1 med. onion, chopped
1 green pepper, chopped (opt.)
1 can whole kernel corn
1 can kidney beans
2 c. tomatoes or tomato juice
1 t. salt
1 t. chili powder
1/8 t. pepper
1 T. sugar
1 t. monosodiumglutamate
1/2 c. water

Brown beef, onion and green pepper in shortening. Add remaining ingredients; simmer 20-30 minutes. Serve hot with crisp crackers. Yield: 6-8 servings.

Mrs. Homer Hendrix, Pres.
Meth. WSCS, Harrisburg, S. Dak.

SUPPER CASSEROLE

1 lb. ground beef
1 c. onion, chopped
1 c. celery, chopped
Salt to taste
1 can tomato soup
1 can mushroom soup
1 can chow mein noodles

Brown meat and onions in skillet. Cook celery in salted water for 10 minutes. Add soups and celery to meat and onions; add one-half can of noodles. Mix well and pour into a buttered casserole. Spread remaining noodles over top and bake at 350 degrees for 30-40 minutes. Yield: 8 servings.

Mrs. Lawrence Butler, Chmn.
Edwards Co. Adv. Coun., Lewis, Kans.

TOAD IN THE HOLE

1 lb. seasoned sausage
4 eggs
1 c. flour
1 c. milk
Salt

Brown sausage and break into medium size pieces. Pour off part of the grease and place in a 9-inch square baking pan. Beat eggs; add remaining ingredients and beat well until smooth. Spoon over sausage and bake at 375 degrees about 35 minutes. Serve immediately. Yield: 6 servings.

Mrs. Lela De Young, Pres.
Norton Church of God WMS
Prarie View, Kans.

TUNA-CASHEW CASSEROLE

1 can Chinese noodles
1 can mushroom soup
1/2 c. water
1/2 c. cashews
1 can tuna, drained
1 c. celery, diced
1/4 c. onion, grated

Combine all ingredients, pour into a greased casserole and bake at 350 degrees for 40 minutes. Yield: 4 servings.

Virgie Moody, Pres.
HDU, Garden Homemakers
Moundridge, Kans.

TUNA HOT DISH

2 T. butter
2 t. flour
2 1/2 c. milk
1 8-oz. can peas
1 4-oz. can mushrooms, sliced
1 6 1/2-oz. can tuna
1 6-oz. pkg. potato chips
1/2 c. corn flakes

Mix all ingredients except corn flakes. Pour into greased 9 x 13-inch cake pan or a greased baking bowl. Bake at 350 degrees for 20-25 minutes. Remove from oven, sprinkle corn flakes over top. Brown in oven. Yield: 8 servings.

Mrs. Elmer Haukedahl, Pres.
Homemakers Club, Wildrose, N. Dak.

YUMMY-BURGER SANDWICHES

8 lb. ground beef
6 med. onions, diced
4 lge. green pepper, diced
3 cans cream of mushroom soup
2 cans tomato soup
2 bottles "hot" catsup
6 c. stale bread crumbs
3 c. hot water
1 c. prepared salad mustard
1 T. salt
Hamburger buns

Crumble meat in skillet and brown slightly; stir meat constantly. Add onions and pepper; cook for 10 minutes over medium heat. Add soups, catsup and bread crumbs which have been soaked a few minutes in hot water. Add salt and prepared mustard. Simmer slowly for 10 minutes and serve on toasted or plain buns. Yield: 80-100 servings.

Mrs. Otis Davey, State Mbrshp. Dir.
Church of God WMS, Salina, Kans.

CHERRY DESSERT

17 marshmallows
1/2 c. milk
1 pkg. instant dessert topping mix
1 can cherry pie filling
1 lb. vanilla wafers, crumbled
1/4 c. margarine, melted

Dissolve marshmallows in milk over low heat. Prepare topping mix as directed. Combine cooled marshmallow mixture, topping and pie filling. Combine vanilla wafer crumbs and margarine; press half of mixture in bottom of 8 x 12-inch pan. Carefully spoon cherry mixture over crumbs. Top with remaining crumbs, chill and cut in squares.

Mrs. Reita Bargmann, Pres.
Zion Luth. LWML, Herkimer, Kans.

CREAM CHEESE-CHERRY DESSERT

1 4-oz. pkg. cream cheese
2 c. powdered sugar
1 envelope dessert topping mix
1/2 c. milk
1/2 can cherry pie mix
Coconut or pecans (opt.)

Combine cream cheese and 1 cup sugar. Mix well and set aside. Whip dessert topping mix with milk and remaining sugar until well mixed. Combine with cream cheese mixture; mix well. Make a graham cracker crust. Pour above ingredients in crust. Top cherry pie mix, sprinkle with coconut or nuts if desired. Yield: 6 servings.

Mrs. Delores Banik, Sec.
WWB, Tolstoy, S. Dak.

CRAZY CAKE

3 c. sifted flour
2 c. granulated sugar
1 t. salt
2 t. baking soda
6 T. cocoa
3/4 c. salad oil
2 T. vinegar
2 t. vanilla
2 c. water

Sift together flour, sugar, salt, soda and cocoa. Add remaining ingredients and stir with fork or spoon until all ingredients are well-blended. Pour into two 9-inch cake pans. Do not grease or flour pans. Batter may be mixed in baking pan. Bake at 350 degrees for 45 minutes. Yield: 15 servings.

Mrs. Lyn Quackenbush, Pres.
First Trinity Luth. LWML, DeWitt, Nebr.

EASY DESSERT FOR THE BUSY HOSTESS

16 graham crackers, crushed
1/4 lb. plus 1/4 c. butter
6-oz. pkg. chocolate pieces
6-oz. pkg. butterscoth pieces
3 eggs, beaten
2 c. powdered sugar
1/2 c. nuts
1/2 gal. vanilla ice cream, softened
Toasted almonds

Mix graham cracker crumbs and 1/4 pound melted butter. Pat three-fourths mixture into 9 x 13-inch pan. Melt chocolate and butterscotch pieces with 1/4 cup butter. While hot add eggs, powdered sugar and nuts. Cool. Pour ice cream over crumb base. Spread on chocolate; add remaining crumbs. Sprinkle with toasted almonds. Freeze for 12 hours. NOTE: Will keep for several days. Yield: 12 servings.

Mrs. Freda Swift, Pres.
BPW Club, Madison, S. Dak.

EASY POP CORN BALLS

2 c. sugar
4 T. vinegar
1 c. water
Butter the size of walnut
2 qt. popped corn

Combine and boil until it makes a hard ball in water, 264 degrees on candy theromoter. Pour immediately over 2 quarts of freshly popped corn. Shape into balls. After the balls have dried they will not become sticky. Yield: 18-20 servings.

Mrs. Harold Benson
Home Ec. Agent, Winner, S. Dak.

OATMEAL CRISPIES

1 c. shortening
1 c. sugar
1 c. brown sugar
2 eggs, well beaten
1 t. vanilla
1 t. baking soda
1 t. salt
1 1/2 c. flour, sifted
3 c. rolled oatmeal
1/2 c. coconut or nuts

Cream shortening and sugars; add eggs and vanilla. Beat well. Sift flour, salt and soda; add. Mix in oatmeal and coconut. Bake in 350 degree oven for 10 minutes. Yield: 40 ings.

Mrs. Alyce Holton, Pres.
Charle Mix Co. HD Coun., Delmont, S. Dak.

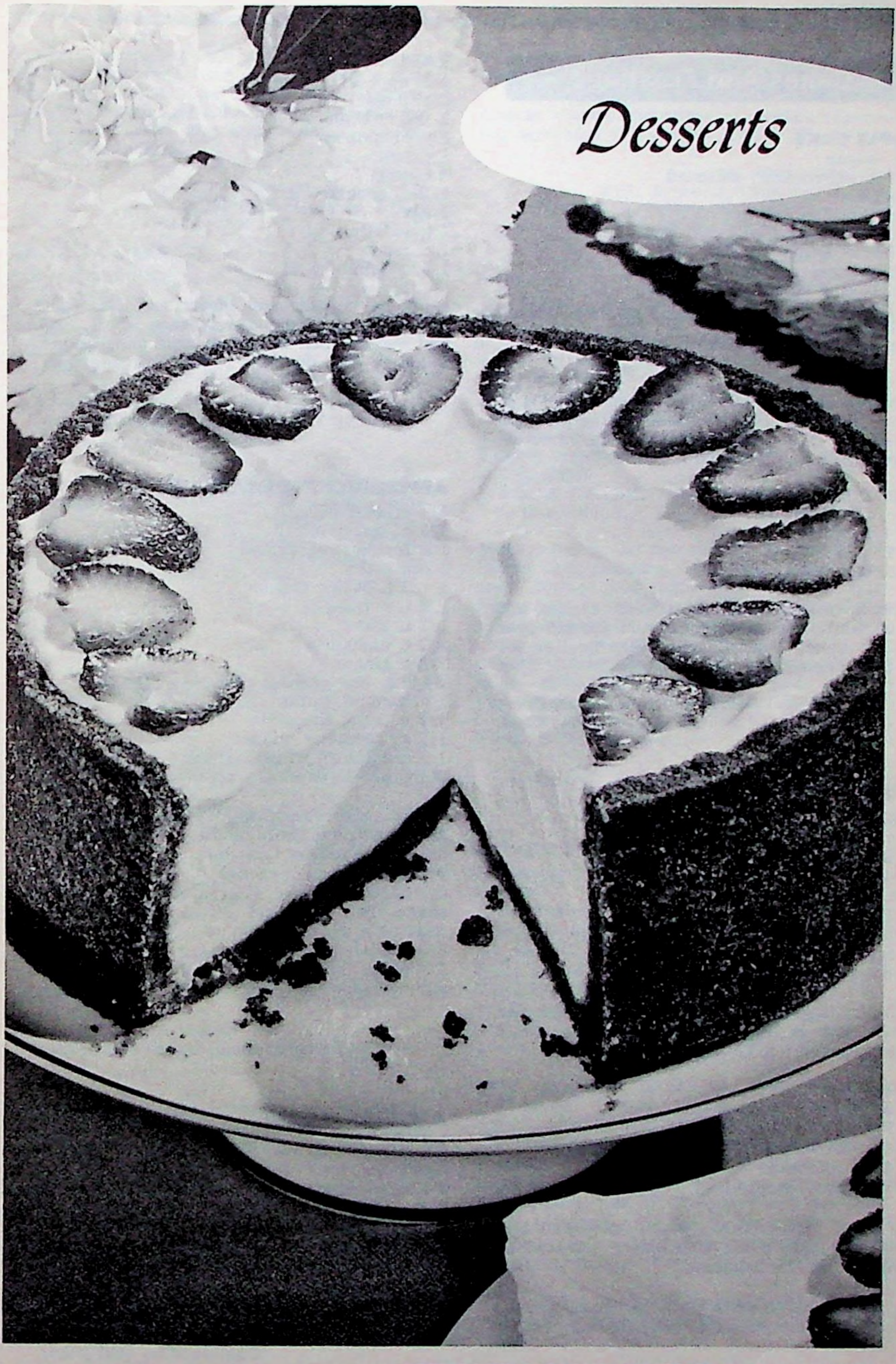
GRAHAM CRACKER BARS

2 eggs, beaten
2/3 c. butter
1 c. sugar
1 t. vanilla
3 c. crushed graham crackers
2 1/2 c. miniature marshmallows
1/2 c. nuts
1/2 c. coconut

Mix eggs, butter and sugar. Heat until butter is melted. Add vanilla; cool. Pour over remaining ingredients; mix well. Pat into 8 x 10-inch pan. Cut into bars and refrigerate. Yield: 24-27 servings.

Hildegarde Anderson, Pres.
Barnes Co. Homemakers Club, Leal, N. Dak.

Desserts



RECIPE FOR CREAMY CHEESE CAKE ON PAGE 141

Cakes And Frostings

APPLE CAKE

2 c. sugar
1/2 c. shortening, softened
2 eggs
2 c. flour
1 t. cinnamon
1/4 t. allspice
1 t. nutmeg
2 t. baking soda
1/2 t. salt
1/2 c. nuts, chopped
4 c. raw apples, diced

Combine all ingredients; fold apples in last. Pour into 8 x 16-inch glass baking dish and bake at 350 degrees for 40-45 minutes. Frost with broiled coco frosting.

BROILED COCONUT FROSTING:
1 c. brown sugar
1/4 c. butter
2 T. cream
1 c. shredded coconut

Cream sugar and butter; add cream and mix well. Stir in coconut and spread over warm cake. Place cake under broiler for 4-5 minutes. Yield: 16 servings.

Mrs. William Small, Pres.
WSCS, Wilson, Kans.

DUTCH APPLE CAKE

CAKE:
2 c. flour
1/2 t. salt
3/4 c. sugar
2 t. baking powder
4 T. butter
2/3 c. milk
1 egg, beaten
6-8 apples, peeled and sliced

Sift dry ingredients, add to butter and mix well. Stir in eggs, milk and apples. Pour into greased 9 x 12-inch cake pan.

TOPPING:
1/2 c. butter, melted
3 T. flour
3/4 c. brown sugar
1/4 T. cinnamon
1/2 c. nuts, chopped

Combine butter, flour, sugar, cinnamon and nuts. Sprinkle over cake batter and bake at 400 degrees for 1 hour.

Mrs. Keith Barkley, Group Chmn.
Home Ext. Serv., Gretna, Nebr.

RAW APPLE CAKE

4 c. apples, chopped
2 c. sugar
2 1/2 c. flour
2 t. cinnamon
1 t. salt
2 t. soda
1/2 c. cooking oil
2 eggs
1 t. vanilla
1 c. nuts
1 c. raisins

Combine apples and sugar and let stand 1-2 hours. Add dry ingredients to oil, eggs and vanilla. Stir in apples, nuts and raisins. Bake at 350 degrees. Yield: 14 servings.

Mrs. Carl Sparks
HDU, Minneola, Kans.

APPLESAUCE PUDDING CAKE

1/4 c. shortening
1/2 c. brown sugar
1 t. lemon rind, grated
2 egg yolks
2 1/2 t. baking powder
1/2 t. nutmeg
1/2 t. salt
1/2 t. cinnamon
1/2 t. ginger
1 3/4 c. fine graham cracker crumbs
1 c. canned applesauce
1/2 c. nuts, chopped
1/2 c. seedless raisins
1 c. miniature marshmallows
Whipping cream or topping

Cream shortening, sugar and lemon rind until light and fluffy; add egg yolks and beat well. Mix baking powder, spices and salt with graham cracker crumbs; add to creamed mixture alternately with applesauce. Stir well and add nuts, raisins and marshmallows. Pour into greased 8 x 8 x 2-inch baking pan. Bake at 350 degrees for 50 to 60 minutes. Serve squares topped with whipped cream. Yield: 8 servings.

Esther Adolphson, VP
Convenant Women, Osage City, Kans.

APPLESAUCE CAKE

1 c. shortening
3 c. sugar
2 c. applesauce
2 T. baking soda
3 or more c. flour
1 t. cinnamon
1/2 t. allspice
1/2 t. nutmeg
1 lb. raisins
Whipped cream

(Continued on next page)

Cream shortening and sugar. Add baking soda to applesauce and add alternately with sifted dry ingredients to creamed mixture. Stir in raisins and bake at 350 degrees for 45-60 minutes. Top with whipped cream. Yield: 12 servings.

Amana Hiatt, Pres.
BPW Club, Lincoln, Nebr.

BANANA CAKE

1/2 c. shortening
1 1/4 c. sugar
2 eggs, beaten
2 bananas, mashed
1 t. vanilla
2 c. flour
1 t. baking powder
1/2 t. salt
1 c. sour cream
1 t. baking soda

Cream sugar and shortening; add eggs. Stir soda into sour cream. Add bananas to shortening mixture and beat well. Add sifted dry ingredients alternately with sour cream and vanilla. Bake for 35 minutes at 350 degrees. Frost with broiler icing.

BROILER ICING:
1/4 c. margarine
1/2 c. brown sugar
3 T. half and half
1/3 c. nuts, chopped
3/4 c. shredded coconut

Combine all ingredients. Spread over cake and place under broiler for several minutes.

Freida M. States, Pres.
Delta Kappa Gamma, Omega Chap.
Logan, Kans.

CARROT CAKE

2 c. sugar
2 c. flour
2 t. soda
2 t. cinnamon
Dash of salt (opt.)
1 1/2 c. salad oil
4 eggs
1 t. vanilla or lemon flavoring (opt.)
3 c. raw carrots, grated

Sift dry ingredients three times. Add salad oil slowly. Beat for 8-10 minutes. Add eggs one at a time. Stir in vanilla. Fold in carrots. Place in three 9-inch layer pans. Bake at 350 degrees for 20 minutes or until done. Keep in refrigerator.

ICING:
1 8-oz. pkg. cream cheese
1 stick butter
1 1-lb. box powdered sugar, sifted
Pinch of salt (opt.)
1 t. vanilla or lemon flavoring
1 c. pecans, chopped

Cream cheese and butter. Combine remaining ingredients. Ice cake. Yield: 20 servings.

Mrs. Aruid Boe, Sec.
Mrs. Jaycees, Langdon, N. Dak.
Mrs. Glen Skolaut, Pres.
Beta Sigma Phi, Delta Theta Chap.
Great Bend, Kans.

CREAMY CHEESE CAKE

1 1/2 c. fine graham cracker crumbs
1/3 c. brown sugar
1/2 t. cinnamon
1/3 c. butter, melted
1 8-oz. pkg. cream cheese
1 1/2 c. cottage cheese
2 eggs, beaten
1/2 c. sugar
1/2 t. vanilla
1 c. sour cream

Mix crumbs, brown sugar, cinnamon and butter until crumbly. Press in an even layer over bottom and sides of a round, springform pan or an 8-inch square pan. Soften cream cheese to room temperature. Press cottage cheese through sieve and mix into cream cheese. Beat in eggs, sugar and vanilla. Pour into crumb-lined pan. Bake at 350 degrees about 35 minutes. Spread with sour cream while still hot. Cool and chill. Yield: 8-10 servings.

(Photograph for this recipe on page 139)

CHOCOLATE CAKE

2 c. sugar
2 eggs
1/2 c. butter
2 sq. bitter chocolate, melted
1 t. vanilla
2 1/4 c. sifted flour
1 1/2 t. soda
1/4 t. salt
3/4 c. sour milk
1 c. boiling water

Beat eggs until thick; add 1 cup of sugar and blend. Cream butter and remaining sugar; add to egg mixture. Add chocolate. Sift dry ingredients together and add to chocolate mixture alternately with sour milk, beginning and ending with dry ingredients. Add vanilla. Add boiling water and stir well. Pour into layer or loaf pans. Bake at 350 degrees until a toothpick inserted in center comes out clean. Frost with favorite icing.

Mrs. George W. Mechling, State Pres.
Nebr. Fed. of Women's Clubs, Lincoln, Nebr.

CHOCOLATE CAKE

3 c. sifted flour
2 c. sugar
2 t. baking soda
1 t. salt
6 T. cocoa
3/4 c. salad oil
2 c. lukewarm water
2 T. white vinegar
2 t. vanilla

Combine dry ingredients; mix liquids together and add all at once to dry ingredients. Mix well, pour into 13 x 9 x 2-inch pan and bake at 375 degrees for 30 minutes. Yield: 15 servings.

Mrs. Harold Nelson, Rec. Sec.
Cameo Fed. Club, Nickerson, Kans.

CHOCOLATE CAKE

2 c. sugar
2 eggs
1 c. sour cream
2 c. flour
Dash of salt
1 t. vanilla
1/2 c. cocoa
1 c. boiling water
1 t. baking soda

Mix first six ingredients thoroughly. Mix cocoa and soda into boiling water; add to other ingredients. Pour into 10 x 8-inch loaf pan and bake at 350 degrees for 50 minutes.

FROSTING:
1 c. sugar
1 c. condensed milk
1 stick butter
3 egg yolks
1 t. vanilla
1 1/2 c. coconut
1 c. pecans, chopped

Cook first four items in sauce pan over medium heat for 12 minutes; stir constantly. Add remaining ingredients and frost cake. Yield: 12 servings.

Mrs. Milford Peterson, Pres.
Pleasant Valley Meth. WSCS, Wichita, Kans.

CHOCOLATE DELUXE CAKE

3 1-oz. sq. unsweetened chocolate
3/4 c. milk
1 1/2 T. butter
4 eggs
2 1/4 c. sugar
2 1/2 c. plus 2 T. sifted flour
1 1/2 t. soda
3/4 t. salt
1 1/2 c. thick sour cream
1 1/2 t. vanilla

Combine chocolate, milk and butter in top of double boiler. Cook, stirring constantly until thick. Cool. Beat eggs until thick and light in color. Gradually add sugar, beating until mixture stands in peaks. Sift flour, soda and salt. Add dry ingredients to egg mixtur alternately with sour cream, blending well after each addition. Stir in chocolate mixture and vanilla. Beat for 2 minutes at low to medium speed on electric mixer. Pour into three greased, wax paper-lined, 8-inch round pans. Bake in 350 degree oven for 30-35 minutes or until cake tests done. Yield: 20 servings.

Mrs. Eileen Lynn, Pres.
Know your Neighbor Ext. Club
Martin, S. Dak.

GERMAN'S CHOCOLATE CAKE

1 pkg. German's sweet chocolate
1/2 c. boiling water
1 c. butter
2 c. sugar
4 egg yolks
1 t. vanilla
1/2 t. salt
1 t. baking soda
2 1/2 c. sifted cake flour
1 c. buttermilk
4 egg whites, stiffly beaten

Melt chocolate in boiling water and cool. Cream butter and sugar; add egg yolks, chocolate and vanilla and mix well. Sift dry ingredients and add alternately with buttermilk to chocolate mixture. Fold in egg whites and pour into three 8-inch layer pans. Bake at 350 degrees for 35-40 minutes. Cool and frost tops only with frosting or whipped cream. Yield: 16 servings.

Thelma Henderson, Sec.
Happy Workers HDU, Niotaze, Kans.

RUTH'S CHOCOLATE CAKE

2 c. sugar
3/4 c. lard
2 eggs
1/2 t. salt
2 1/2 c. sifted flour
2 t. baking soda
1/2 c. cocoa
1 c. sour milk
1 c. boiling water
1 t. vanilla

Cream sugar and lard; add eggs and beat. Add sifted dry ingredients alternately with sour milk to creamed mixture and beat. Stir in boiling water and vanilla. Pour into two 9-inch cake pans and bake at 350 degrees for 20-25 minutes.

Mrs. Georgia Dutt, Pres.
American Legion Aux., McCook, Nebr.

ICE WATER-CHOCOLATE CAKE

3/4 c. butter
2 1/4 c. sugar
1 1/2 t. vanilla
3 eggs, separated
3 1-oz. sq. unsweetened chocolate, melted
3 c. sifted flour
1 1/2 t. baking soda
3/4 t. salt
1 1/2 c. ice water

Cream butter, sugar and vanilla. Add egg yolks and chocolate and blend well. Sift dry ingredients and add alternately with ice water to chocolate mixture. Beat egg whites until stiff and fold into batter. Pour into three greased and floured 8-inch layer pans. Bake at 350 degrees for 30-40 minutes. Yield: 16 servings.

Mrs. George E. Moore, Pres.
American Legion Aux., Beatrice, Nebr.

SALAD DRESSING CAKE

2 c. flour
1 c. sugar
3 level T. cocoa
2 t. baking soda
1 c. cold water
1 c. salad dressing
1 t. vanilla

Combine dry ingredients; add water, salad dressing and vanilla, all at once. Stir until just blended and pour into greased 8-inch pans. Bake at 350 degrees for 30 minutes. Yield: 12-16 servings.

Mrs. Sam Baier, Pres.
American Legion Aux.,
Medicine Lodge, Kans.

SALAD DRESSING CAKE

1 c. salad dressing
1 c. hot water
1 t. vanilla
2 c. flour
1 t. baking powder
1 t. baking soda
1 t. salt
5 T. cocoa
1 1/4 c. sugar

Pour water, salad dressing and vanilla in jar and shake well. Sift dry ingredients three times. Add salad dressing mixture to dry ingredients and beat well. Pour into a greased and floured 10 x 14-inch pan and bake at 350 degrees until sides pull away from edge of pan. Yield: 18 servings.

Mrs. Ed Lutz, Reporter
HDU, Westphalia, Kans.

SOUR CREAM-CHOCOLATE CAKE

1 c. flour
1 c. sugar
1 t. baking soda
3 T. cocoa
1 c. sour cream
2 eggs
1 t. vanilla
Pinch of salt

Combine all ingredients and mix well. Pour into greased and floured 8 x 8 x 1/2-inch pan and bake at 350 degrees for 30 minutes.

Mrs. LeRoy Hadden, Pres.
Golden Hour Ext. Club, Sidney, Nebr.

CHOCOLATE-SOUR CREAM CAKE

4 eggs, beaten
2 c. sugar
2 c. sour cream
3 c. flour
2 t. baking soda
1/2 t. salt
Dash of cinnamon
1/2 c. cocoa
1/3 c. warm water

Beat eggs and sugar; add sour cream and dry ingredients. Dissolve cocoa in warm water and add to batter. Pour into three 9-inch layer pans. Bake at 350 degrees for 25-30 minutes.

FROSTING:
8 T. shortening, melted
5 sq. chocolate, melted
5 1/3 c. sifted powdered sugar
2/3 t. salt
3/4 c. plus 1 T. milk
2 1/2 t. vanilla
1/2 c. nuts, chopped

Combine all ingredients except nuts and beat until smooth and glossy. Add nuts and spread over cake. Yield: 20 servings.

Mrs. Duane Germann, Pres.
Meth. WSCS, Morganville, Kans.

CRUMB CAKE

3 c. flour
2 c. sugar
1 t. salt
1 c. margarine
1 c. raisins
1 c. nuts
1/2 c. coconut
2 t. cinnamon
2 t. nutmeg
2 c. sour milk
2 t. baking soda

Combine flour, sugar and salt; cut in margarine until crumbly. Measure 1 cup and set aside. Add raisins, nuts, coconut and spices to flour mixture; stir in soda mixed with milk. Pour into greased 9 x 13-inch pan,

(Continued on next page)

top with cup of crumbs and bake at 350 degrees for 35 minutes. NOTE: This cake has good keeping qualities. Yield: 12-15 servings.

Mrs. Fred Moffitt, Pres.
Cath. Ladies Altar Soc., Tampa, Kans.

DATE CAKE

1 c. boiling water
1 c. dates, chopped
1 t. baking soda
1/3 c. shortening
1 c. sugar
1 egg, well beaten
1 1/2 c. flour
1/4 t. salt
1 c. nuts, chopped

Pour boiling water over dates and baking soda. Set aside. Cream shortening and sugar; add egg, date mixture, flour, salt and nuts. Blend well and pour into two layer pans. Bake at 350 degrees until done.

DATE FROSTING:
1 c. sugar
1 c. dates, chopped
2/3 c. boiling water
1/2 c. nuts, chopped

Combine sugar, dates and boiling water; cook until thickened. Add nuts and spread over cooled cake. Yield: 12 servings.

Mrs. Oren K. Clary, Pres.
CWF, South Haven, Kans.

DEVIL'S FOOD CAKE

1 1/2 to 2 c. sugar
3/4 to 1 c. shortening
1/2 c. cocoa
2 eggs
1 c. sour milk
2 t. baking soda
1 t. salt
2 1/2 c. flour
1 c. hot water
1-2 t. vanilla

Cream shortening and sugar; add cocoa and eggs and mix well. Add soda to milk and sift salt with flour. Stir milk and flour mixture alternately into sugar mixture; begin and end with flour. Add hot water and vanilla; pour into 9 x 12-inch pan and bake at 350 degrees for 40-45 minutes. Yield: 15 servings.

Mrs. Elmer Widick, Pres.
Meth. WSCS, Benton, Kans.
Mrs. Kenneth Tyson
Augusta HDU, El Dorado, Kans.

FRUIT COCKTAIL CAKE

1 c. flour
1 c. sugar
1 t. soda
1 egg
1 No. 303 can fruit cocktail
  and syrup
3/4 c. brown sugar
1 c. nuts, chopped

Sift flour, sugar and soda together. Add 1 egg, beat well. Add fruit cocktail and syrup; mix. Pour into ungreased 11 x 8-inch pan. Sprinkle top with brown sugar and nuts. Bake at 350 degrees for 40 minutes. Yield: 6-8 servings.

Mrs. Deryl Carswell, Membr. Sec.
Meth. Church, Alton, Kans.

APPLESAUCE FRUIT CAKE

2 c. cold sweetened applesauce
4 t. baking soda
2 c. brown sugar
1 c. nuts, chopped
1 c. shortening, melted
1/8 t. cloves
1/8 t. cinnamon
1/4 t. nutmeg
1 c. raisins
3 c. flour
1 c. mixed candied fruit

Combine applesauce, baking soda and brown sugar; let stand for 5 minutes. Add remaining ingredients, mix well and pour into greased 9 x 13-inch pan. Bake at 350 degrees for 45 minutes. NOTE: This cake will keep for 2 weeks. Frost with sugar and orange juice glaze. Yield: 16 servings.

Mrs. Walter Liedtke, Chmn.
Hall Co. Coun., Grand Island, Nebr.

HAWAIIAN FRUIT CAKE

1 lb. butter
2 c. sugar
10 eggs, separated
2 t. vanilla
2 c. walnuts
1/2 lb. pecans
1/2 lb. Brazil nuts
1/2 lb. candied sliced pineapple
1/2 lb. candied cherries
1/2 lb. shredded coconut
4 c. sifted flour

Cream butter and sugar; add well beaten egg yolks and vanilla. Mix fruits and nuts with flour; add to creamed mixture. Fold in well beaten egg whites. Bake at 350 degrees for 1 hour and 20 minutes. Yield: 6 1 pound loaves.

Cecelia Hanke, Pres.
BPW Club, Manhattan, Kans.

SOUR CREAM FRUIT CAKE

2/3 c. butter
1 1/2 c. brown sugar
3 eggs
1 c. sour cream
1 t. soda
1/2 t. cinnamon
1/4 t. cloves
1/4 t. allspice
2 1/3 c. flour
1 lb. raisins
1 lb. dates
1 c. nuts
1/2 lb. candied citron
1 c. candied cherries

Cream butter and brown sugar. Add eggs and sour cream. Sift dry ingredients together and add to first mixture. Add fruit and nuts. Bake in well-greased brown paper lined loaf pans at 250 degrees for 3 hours. Place a pan of water on lower rack of oven. Yield: 2 loaves.

Mrs. Esther N. Schoewe, Home Ext. Agent
Barnes Co. Home Ext. Serv.
Valley City, N. Dak.

LIGHT FRUIT CAKE

1 c..shortening
1 1/2 c. sugar
6 eggs
2 1/2 c. flour
1/2 t. salt
1 box raisins
1 sm. jar fruits and peels
1 c. nuts
1 sm. jar cherries

Cream shortening and sugar; add eggs one at a time and beat well after each addition. Stir in sifted flour and salt; add raisins, fruits and peels, nuts and cherries. Grease a tube pan and line with wax papper. Pour batter into pan and bake at 350 degrees for 30 minutes. Reduce temperature to 300 degrees and bake about 1 hour.

Gail Haile, Pres.
Beta Sigma Phi, Beta Rho Chap.
Grand Island, Nebr.

FUDGE CAKE

1 1/2 c. sugar
1/2 c. (heaping) shortening
2 eggs
1 t. vanilla
1 c. sour milk
2 1/4 c. flour
1 t. baking soda
1 t. baking powder
1/2 t. salt
1/2 c. cocoa
1/2 c. hot water

Cream sugar and shortening; add vanilla and eggs and heat. Add flour, salt, baking powder and soda sifted together alternately with milk. Dissolve cocoa in hot water and beat into creamed mixture. Bake at 350 degrees for 35 minutes. Yield: 20 servings.

Mrs. Harry Lattin
Civic Garden Club, Smith Center, Kans.

OATMEAL CAKE

1 1/4 c. boiling water
1 c. quick-cooking oatmeal
1 stick margarine
2 eggs
1 c. brown sugar
1 c. white sugar
1 1/3 c. flour
1 t. baking soda
1 t. cinnamon
1/2 t. salt

Pour boiling water over oatmeal and margarine. Mix eggs, sugars, flour, soda, cinnamon and salt; add to oatmeal mixture. Bake at 350 degrees for 30 to 35 minutes.

ICING:
1/3 c. margarine
1/2 to 2/3 c. brown sugar
1/4 c. half and half or evaporated milk
1/4 - 1 c. coconut
1/2 c. nuts, chopped

Spread on cake and put under broiler for approximately 5 minutes or until golden brown. Yield: 18 servings.

Mrs. Jane Bringer, Pres.
Ark Valley VFW Aux., Valley Center, Kans.
Mrs. Marion Shutt, Pres.
EUB Church WSWS, Eudora, Kans.

HERSHEY POUND CAKE

8 five cent hershey bars
1 c. butter
2 c. sugar
4 eggs
2 1/2 c. sifted cake flour
1/2 t. salt
1/2 t. baking soda
1 c. buttermilk
1 t. vanilla
1 c. chopped nuts (opt.)

Melt chocolate over hot water. Cream butter and sugar; add eggs and beat well. Stir in melted chocolate. Add sifted dry ingredients alternately with soda dissolved in buttermilk to chocolate mixture. Add vanilla and nuts and pour into greased and floured 10-inch tube pan. Bake at 300 degrees for 1 hour and 30 minutes to 1 hour and 45 minutes.

Mary Christianson, Past Pres.
Beta Sigma Phi, Beta Mu Chap.
Lawrence, Kans.

GOVERNOR'S POUND CAKE

2 c. sugar
2 sticks margarine or butter
5 eggs
2 c. flour
1 t. vanilla
1 t. lemon extract

Cream sugar and margarine, adding a small amount of sugar at a time, until light and fluffy. Add eggs one at a time, alternating with flour. Beat well after each addition. Add flavorings. Pour into tube pan. Bake at 325 degrees for 1 hour.

Mrs. Frank B. Morrison
Wife of Gov. of Nebr., Lincoln, Nebr.

PRUNE CAKE

1 lb. cooked prunes, seeded
1 1/2 c. sugar
3/4 c. shortening
3 eggs
1 c. milk
3 c. flour
1 t. salt
2 t. cinnamon
1 t. nutmeg
1 t. baking powder
1 t. baking soda
1 c. prune juice
1 c. prune pulp

Drain prunes and reserve juice; add water to make 2 cups of prune juice. Grind prunes and set aside. Cream sugar, shortening and eggs; add milk to dry ingredients. Stir in prune juice and prunes. Pour into flour layer cake pans and bake at 350 degrees for 35 minutes. Spread filling between layers and on sides of cake.

FILLING:
1 c. sweet cream
1 c. sugar
2 eggs
1 T. butter
2 T. flour
1 t. cinnamon
1 c. prune juice
1 c. prune pulp

Combine all ingredients and cook until thickened. Spread over cake.

Mrs. John Black, Pres.
VFW Aux., Coldwater, Kans.

PUMPKIN CAKE

4 eggs, beaten
2 1/2 c. sugar
2 c. pumpkin
1 t. burnt sugar flavoring
1/2 t. black walnut flavoring
1 c. shortening, melted
3 1/2 c. flour
2 t. baking soda
1 t. salt
1 t. cinnamon
1 t. nutmeg
1 c. nuts, chopped

Beat eggs and sugar; add pumpkin, flavorings and shortening and mix well. Sift dry ingredients and add to pumpkin mixture. Stir in nuts. Pour into greased and floured 13 x 9-inch pan. Bake at 350 degrees for 1 hour.

Mrs. Ruth Hogan, Pres.
Lamar HDU, Miltonvale, Kans.

WALDORF ASTORIA CAKE

1 1/2 c. sugar
1/2 c. vegetable shortening
2 c. sifted cake flour
2 T. cocoa
1 t. salt
1-oz. water
1-oz. red food coloring
1 c. buttermilk
2 eggs
1 t. vanilla
1 T. vinegar
1 t. baking soda

Cream sugar and shortening; add flour, cocoa, salt, premixed water and food coloring and 2/3 cup of buttermilk. Beat well. Add eggs, remaining buttermilk and vanilla; beat one minute. Mix vinegar and soda and stir into the batter by hand. Do not beat. Pour into three 9-inch pans and bake for 25 minutes at 350 degrees.

FROSTING:
1 c. milk
1/4 c. flour
1/8 t. salt
1 c. sugar
1 1/2 sticks butter
1 t. vanilla
Coconut

Combine flour, salt and add milk gradually. Stir continuously while cooking to a thick paste. Beat with mixer until smooth. Cool thoroughly; add sugar, butter and vanilla. Beat until fluffy. Spread between layers and frost cake. Sprinkle with coconut.

Virginia Rickart, Pres.
BPW Club, Larned, Kans.

RHUBARB CAKE

2 c. sugar
1/2 c. shortening
1 egg
2 c. rhubarb, chopped
1 c. sour milk
1 t. soda
2 c. flour
1 t. vanilla
1 t. salt
1 t. cinnamon

(Continued on next page)

Cream 1 1/2 cup sugar and shortening. Add remaining ingredients except cinnamon. Mix 1/2 cup sugar with cinnamon. Sprinkle over batter. Pour into 9 x 13-inch pan. Bake at 350 degrees for 40 minutes. May serve warm with cream or ice cream. Yield: 15 servings.

Mrs. Fred Hennes, Pres.
St. John Cath. Altar Soc.
Riverdale, N. Dak.

RHUBARB PUDDING CAKE

4 c. rhubarb, cut in 1/2-in. pieces
1 2/3 c. sugar
3/4 c. water
1 c. flour
1 t. baking powder
1/4 t. salt
1/3 c. lard
1 egg
1/2 t. vanilla
2/3 c. milk
Cream

Cook cut rhubarb in 1 cup of sugar and water. Cook until tender; stir frequently. Keep hot until needed. Sift dry ingredients. Cream lard and remaining sugar; add egg and beat until light. Add vanilla and milk alternately with dry ingredients to creamed mixture. Pour batter into greased 9-inch pan. Spoon rhubarb sauce carefully over batter and bake at 350 degrees for 35-40 minutes. Serve with cream. Yield: 9 servings.

Mrs. George J. Lubbers, Pres.
St. Mary's Cath. Altar Soc.
Grinnell, Kans.

RAISIN SPICE CAKE

1 lb. raisins
2 c. white sugar
3 c. water
4 T. shortening
2 T. cinnamon
1/2 t. ground cloves
1/8 t. allspice
4 c. flour
2 t. baking soda
1 t. salt

Combine raisins, sugar, water, shortening, cinnamon, cloves and allspice; simmer for 15 minutes. Cool. Sift dry ingredients and add to raisin mixture. Pour into greased and floured 9 x 13-inch pan and bake at 350 degrees for 45 minutes. Yield: 16-20 servings.

Mrs. Leroy Schaad, Pres.
EUB Church WSWS, Callaway, Nebr.

HOT MILK SPONGE CAKE

4 eggs, beaten
2 c. sugar
1/2 t. salt
2 t. vanilla or lemon flavoring
2 T. butter, melted
1 c. boiling hot milk
2 c. sifted flour
2 t. baking powder

Add sugar, salt and flavorings to eggs and beat well. Add hot milk and butter. Stir in sifted flour and baking powder all at once. Pour into greased and floured 13 x 9-inch pan and bake at 300 degrees for 25-35 minutes. Yield: 15 servings.

Mrs. Wilson Marshall, VP
Lincoln Co. Hosp. Aux., Barnard, Kans.

ENCHANTED CREAM SPONGE CAKE

2 eggs, separated
1/2 c. cold water
1 t. lemon rind, grated
3/4 c. plus 2 T. sugar
1 c. cake flour, sifted
1 t. baking powder
1/4 t. salt
1 t. lemon juice

Add water and lemon rind to egg yolks. Beat until light and foamy. Gradually add 3/4 cup sugar, beating well after each addition. Sift flour, measure, add baking powder and salt. Sift three times. Add to egg mixture; beat enough to blend. Beat egg white until foamy; add lemon juice and 2 tablespoons sugar. Beat stiff enough to hold peaks. Fold into flour mixture. Pour into two ungreased deep 8-inch layer pans. Bake at 350 degrees for 25 minutes or until done. Invert on rack until cold. Spread with lemon cream filling. Sprinkle top with powdered sugar. Serve with remaining cream sauce.

CREAM FILLING:
1 c. sugar
5 T. cake flour
1 egg, slightly beaten
1/3 c. lemon juice
2/3 c. water
2 t. butter
1 c. heavy cream, whipped
1 t. lemon rind, grated

Combine sugar, flour, egg, lemon juice, water and butter in top of double boiler. Place over boiling water and cook 10 minutes stirring constantly. Chill. Fold in lemon rind and 1/4 cup whipped cream. Use 1/2 of filling to spread between layers of cake. To other half, fold in 3/4 cup whipped cream and use as sauce.

Mrs. Alfred Hoover, Pres.
Burleigh Co. HD Coun.,
Moffit Rainbow Homemakers Club
Moffit, N. Dak.

QUEEN ELIZABETH CAKE

1 c. boiling water
1 c. dates, chopped
1 t. baking soda
1 c. sugar
1/2 c. butter
1 egg, beaten
1 t. vanilla
1 1/2 c. sifted flour
1/2 t. salt
1/2 c. nuts

Pour boiling water over dates and soda; let stand. Combine remaining ingredients; add date mixture and blend well. Pour into 9 x 13 x 2-inch pan and bake at 350 degrees for 35 minutes.

ICING:
5 T. sugar
5 T. cream
5 T. butter
Coconut
Chopped nuts

Combine sugar, cream and butter; boil for 3 minutes. Beat 1 minute and pour over cake. Sprinkle with coconut and nuts.

Mrs. Henry Sternberg, Pres.
Garden Club, Alliance, Nebr.

STRAWBERRY CAKE

1 pkg. white cake mix
1 pkg. strawberry gelatin
1/2 10-oz. pkg. frozen strawberries
1/3 c. cooking oil
1/2 c. cold water
4 egg whites

Mix ingredients. Beat 5 minutes at low speed. Bake at 350 degrees for 30 minutes.

ICING:
1 lb. powdered sugar
1/2 c. butter or margarine
1/2 10-oz. pkg. frozen strawberries

Mix and beat well until thick and creamy. Spread on cooled cake.

Mrs. Alice Ridgway, Pres.
EUB Church Ladies' Aid, McLouth, Kans.

STRAWBERRY CAKE

4 eggs, separated
1/2 c. salad oil
1/2 c. water
1 lge. pkg. white cake mix
3/4 pkg. frozen strawberries
1 pkg. strawberry gelatin

Combine egg yolks, salad oil and water; beat well. Stir white cake mix into egg and oil mixture; add three-fourths of strawberries and gelatin. Beat egg whites until stiff. Fold strawberry mixture into egg whites. Pour into greased and floured pan and bake at 350 degrees for 30-40 minutes.

ICING:
1/4 pkg. frozen strawberries
3 T. butter
3/4 lb. powdered sugar

Mix one-fourth package strawberries, butter and sugar. Spread over cooled cake. Yield: 16-20 servings.

Mrs. Ira Call, Pres.
Rosalia Meth. WSCS, El Dorado, Kans.

VANILLA WAFER CAKE

2 sticks margarine
2 c. sugar
6 eggs
12-oz. vanilla wafers, crushed
1/2 c. milk
1 7-oz. pkg. angel flake coconut
1 c. pecans, chopped

Cream margarine and sugar; add eggs one at a time and beat well after each addition. Add vanilla wafers alternately with milk to creamed mixture. Fold in coconut and pecans. Pour into greased and floured tube pan and bake at 275 degrees for 1 hour and 30 minutes. Yield: 15 servings.

Mrs. Jack T. Sanders, Chmn.
Meade Co. Ext. Adv. Comm., Meade, Kans.

WHIPPED CREAM CAKE

2 c. cake flour
1 1/2 c. sugar
Salt
3 t. baking powder
1/2 c. water
1 c. heavy cream, whipped
3 egg whites, beaten

Sift cake flour; measure and sift with sugar, salt and baking powder. Add water to dry ingredients and mix with spoon until blended. Fold in whipped cream and egg whites. Bake at 350 degrees for 30-40 minutes. Yield: 15 pieces.

Mrs. Carl F. Rasmussen, Pres.
Opti-Mrs., Fremont, Nebr.

EASY CARAMEL FROSTING

1 1/2 c. brown sugar
1/4 c. top milk
2 T. butter
1 T. vanilla

Mix together. Bring to boil; boil 3 minutes, stirring constantly. Remove from heat. Beat until creamy. NOTE: Add a little cream if necessary to spread. Yield: 9 inch cake.

Mrs. Lloyd Hultberg, Pres.
CricketHomemakersClub
Coleharbor, N. Dak.

BAKERS' ICING

2 1/2 lb. powdered sugar
9-oz. shortening
1/4 t. cream of tartar
3-oz. egg white
1 t. vanilla
3-oz. cold water

Combine sugar, shortening, cream of tartar, egg white and vanilla. Mix well and add water a little at a time; beat at low speed until smooth. Store in covered container in refrigerator until ready to use. Soften at room temperature before spreading. Yield: 11 servings.

Gladys Puckard, Pres.
W. W. 1 Barracks, Parsons, Kans.

NEVER-FAIL CHOCOLATE FROSTING

1 1/2 c. sugar
2 T. shortening
1 T. white syrup
2 sq. unsweetened chocolate
2 T. butter
7 T. milk
1 t. vanilla

Combine all ingredients except vanilla. Stir until dissolved. Boil 1 minute. Cool. Add vanilla and beat until thick.

Mrs. Allan Tharalson, Pres.
Homemakers Club, Hoople, N. Dak.

ROCKY ROAD FROSTING

1 6-oz. pkg. semi-sweet chocolate pieces
1/4 c. butter
2 1/2 c. sifted powdered sugar
3 T. milk, scalded
1/2 t. vanilla
1 egg, beaten
1 c. walnuts, chopped
1 1/2 c. miniature marshmallows

Melt chocolate over hot water. Cream butter, sugar, milk and vanilla. Beat in egg; add melted chocolate, stirring until blended. Stir in walnuts and marshmallows. Yield: 2 9-inch layer cakes.

Mrs. John P. Omel
Helping Hand Club, Lodgepole, Nebr.

CHO-O-NUT FROSTING

2 sq. chocolate
1/4 c. butter
2 c. miniature marshmallows
1/4 c. water
2 c. powdered sugar
1/2 c. nuts
1 t. vanilla

Melt chocolate, butter and 1 cup marshmallows in water. Cool. Add sugar, 1 cup marshmallows, nuts and vanilla. Beat well and spread over cake. Yield: 9 x 12-inch cake.

Mrs. Dale Lindholm, Pres.
Hilltop Homemakers, Sidney, Nebr.

FUDGE FROSTING

1/4 c. butter
1 c. sugar
1/4 c. milk
1/2 c. chocolate pieces
1 t. vanilla

Combine butter, sugar and milk. Bring to a rolling boil. Remove from heat; add chocolate pieces and vanilla. Beat until spreading consistency.

Mrs. Paul Ramsell, Pres.
Co. HD Coun., Huron, S. Dak.

PERFECT FROSTING

1 c. sugar
1 egg white
1/4 t. cream of tartar
1/2 c. boiling water
1 t. vanilla

Pour boiling water over sugar, egg white and cream of tartar. Beat with electric beater at high speed for several minutes. When frosting peaks, add vanilla and frost cake. Yield: Frosting for 2 layers.

Mrs. Carl Noell, Pres.
Ebenezer Meth. WSCS, Burns, Kans.

Candies

MAX'S CREAM CANDY

3 c. sugar
1 c. white syrup
1 pt. cream
1/2 lb. pecans

Mix all ingredients in heavy skillet or pan. Boil slowly without stirring about 1 hour or until soft ball stage. Remove from stove, stir at once and continue beating until stiff and glossy. Press into buttered 9 x 13-inch pan. Cut into squares. Yield: 35 servings.

Mrs. Loyd Olin, Pres.
Frazier Homemakers, Crosby, N. Dak.

COLD FUDGE

1 box powdered sugar
1/2 stick margarine
1 egg, well beaten
2 T. cream
2 1/2 sq. chocolate, melted
1 t. vanilla
1 c. nuts

Cream sugar and margarine; add egg, cream, chocolate, vanilla and nuts. Pour into buttered baking dish and chill. Cut into squares. Yield: 12 servings.

Mrs. Paulene Miller, NG
Rebekah Lodge, Beatrice, Nebr.

FATHER'S FUDGE

3 sq. unsweetened chocolate
1/4 c. butter
3 c. sifted powdered sugar
1 egg
1 T. vanilla
1 c. nuts, chopped

Put chocolate and butter in a saucepan over low heat. Add half of sugar to melted chocolate. Beat in egg and vanilla. Add remaining sugar and nuts. Remove from heat and press into a pan lined with waxed paper. Chill; cut in desired pieces and serve.

Mrs. Harold Iversen, Pres.
Sunshine Ext., Sturgis, S. Dak.

PEANUT BUTTER FUDGE

2 c. sugar
2/3 c. milk
1 c. marshmallow creme
1 c. chunk-style peanut butter
1 6-oz. pkg. semi-sweet chocolate
  pieces
1 t. vanilla

Butter sides of heavy 2-quart saucepan. Combine sugar and milk. Heat and stir over medium heat until sugar dissolves. Cook to soft-ball stage 234 degrees. Remove from heat. Add remaining ingredients; stir until blended. Pour into buttered pan. Score in squares while warm; cut when firm. Yield: 36 servings.

Mrs. Douglas Larson, Pres.
Mrs. Jaycees, Lisbon, N. Dak.

PINEAPPLE FUDGE

2 T. white corn syrup
1/2 c. pineapple, drained
1/2 c. cream
2 c. white sugar
2 T. butter
1 t. vanilla
1/2 c. salted peanuts

Heat corn syrup, pineapple and cream. Pour over sugar and boil until mixture forms a medium ball in cold water. Add butter and vanilla; beat until mixture starts to harden. Add peanuts and pour into 8 x 11-inch pan. Yield: 24 servings.

Janice Brasch, Pres.
Mrs. Jaycees, Wayne, Nebr.

SURPRISE MERINGUES

2 egg whites
1/8 t. salt
1/8 t. cream of tartar
1 t. vanilla
3/4 c. sugar
1 6-oz. pkg. semi-sweet chocolate pieces
1/4 c. nuts, chopped

Beat egg whites, salt, cream of tartar and vanilla until soft peaks form. Add sugar gradually; beating until very stiff. Fold in chocolate pieces and nuts. Drop by teaspoonfuls on a cookie sheet covered with brown paper. Bake at 300 degrees for 25 minutes. Yield: 2 1/2 dozen.

Mrs. Donald Price, Pres.
PTA, Humboldt, Kans.

MINTS

3 c. sugar
1 c. white corn syrup
2 c. hot water
Pinch of cream of tartar
Few drops of peppermint or
  clove flavoring
Coloring

Cook sugar, corn syrup and hot water to soft ball stage. Pour into a bowl, add cream of tartar and let stand for 10 minutes. Stir until thick enough to drop from a spoon. Add flavoring and coloring; drop by teaspoonfuls onto waxed paper.

Mrs. D. G. French, Pres.
Garfield PTA, Liberal, Kans.

PEANUT BRITTLE

3 c. white sugar
1 1/2 c. white corn syrup
1 1/3 c. water
1 T. butter
1 1/2 lb. raw spanish peanuts
1 1/2 t. vanilla
1 1/2 t. water
1 1/2 t. baking soda

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Combine sugar, corn syrup and 1 1/3 cups of water; simmer until mixture reaches the hard ball stage. Add butter and raw peanuts; boil for 10 minutes. Remove from heat; add vanilla and soda dissolved in 1 1/2 teaspoons of water. Stir until mixed, pour out in a thin layer and break into pieces.

Mrs. George Whiting, Chmn.
Adams Co. Ext. Coun., Hastings, Nebr.

PEANUT BRITTLE

3 c. sugar
1 c. corn syrup
1/2 c. water
2 c. raw Spanish peanuts
1 t. vanilla
2 t. soda
1 T. butter
1/2 t. salt

Put sugar, syrup and water in large heavy saucepan and boil to 250 degrees. Be sure to stir until sugar is dissolved. Add raw peanuts, salt and butter all at once. Cook to 300 degrees, peanuts begin to brown, the skins pop and the syrup turns a yellow-brown. Remove from heat. Immediately stir in the vanilla and soda. Pour quickly in a ribbon down the center of four buttered cookie sheets. Candy will foam. Do not spread out in pans with spoon, but as soon as you can slip a knife under the edges and get hold of them, carefully pull candy out thin toward edges of pans. One must work quickly in pulling this candy thin before it sets up and hardens.

Mrs. Don Majeres, Pres.
Meth. WSCS, Garrison, N. Dak.

PEANUT BUTTER-CEREAL CANDY

3 c. crisp rice cereal
1 c. salted peanuts
1/2 c. sugar
1/2 c. light corn syrup
1/2 c. peanut butter
1/2 t. vanilla

Mix cereal and peanuts; set aside. Combine sugar and syrup; cook, stirring constantly until mixture comes to a full, rolling boil. Remove from heat; stir in peanut butter and vanilla. Immediately pour syrup over cereal mixture, stirring gently to coat. Pat cereal evenly into buttered 8 x 8 x 2-inch pan. Cool; cut in 2-inch bars. Yield: 16 servings.

Mrs. Mark Alt, Group Chmn.
Project Club, Shelby, Nebr.

BUTTER CRUST TOFFEE

1 lb. butter
2 c. sugar
1 c. salted cashews, crushed
1 8-oz. bar milk chocolate, melted

Melt butter in a heavy pan; add sugar and boil for 10-12 minutes until tan in color. Stir with a wooden spoon as rapidly as possible to keep from burning. Add two-thirds of nuts to sugar mixture and pour on a large, buttered cookie sheet. Cool until candy is hardened. Pour melted chocolate over candy and sprinkle with remaining nuts. Break into pieces and serve.

Doris States, Pres.
Woman's Club, Logan, Kans.

ENGLISH TOFFEE

1 c. sugar
1 c. butter
3 T. water
1 t. vanilla
4 7/8-oz. milk chocolate candy bars
3/4 c. pecans, finely chopped

Combine sugar, butter and water in heavy sauce pan. Cook to hard crack stage or 300 degrees stirring constantly to prevent burning. Add vanilla; pour into buttered 9 x 9-inch pan. Lay chocolate bars on top; spread evenly as they melt. While still warm, sprinkle pecans over top. Cool thoroughly; break into pieces. Yield: 3 dozen.

Mrs. Thomas F. Thompson, WM
Grafton OES, Mizpah Chap.
Park River, N. Dak.

Cookies

ALMOND 'LASSES SNAPS

2 c. sifted flour,
1/2 t. salt
2 t. soda
1 t. cinnamon
1 t. ginger
1/2 t. cloves
3/4 c. butter
1 c. (packed) brown sugar
1/4 t. mint extract
1 egg
1/4 c. molasses
1 c. almonds, chopped
1/4 c. sugar

Sift together flour, salt, soda and spices. Cream butter, brown sugar, mint extract and egg together until light and fluffy. Add molasses. Beat well. Add sifted dry ingredients and mix well. Stir in half the almonds. Chill thoroughly. Shape in balls the size of walnuts. Mix remaining almonds and sugar; roll balls in mixture. Place on buttered cookie sheets about 2-inches apart. Bake in 350 degree oven for 15 minutes. Yield: 4 dozen.

Mrs. John Jansen, Pres.
Luth. LWML, Adrian, N. Dak.

ANGEL FOOD COOKIES

1 c. shortening
1/2 c. brown sugar
1/2 c. sugar
1 egg, beaten
1/4 t. salt
2 c. sifted flour
1 t. soda
1 t. cream of tartar
1 c. coconut
1 t. banana flavoring

Mix shortening and sugars until creamy. Add egg. Sift dry ingredients; mix into sugar and shortening mixture. Add coconut and flavor. Roll dough into small balls. Dip top into water then into sugar. Place on a greased cookie sheet. Bak in 375 degree oven for 15 minutes or until brown. Yield: 4 dozen.

Mrs. Jacob Rothmann
Meth. WSCS, Washburn, N. Dak.

APPLESAUCE COOKIES

1/2 c. shortening
1 c. sugar
1 c. applesauce, unsweetened
2 1/4 c. flour
1 t. baking soda
1/2 t. salt
1/4 t. cinnamon
1/4 t. nutmeg
1/4 t. cloves
1/2 c. raisins, softened
1/2 c. nuts (opt.)

Cream shortening and sugar; add applesauce alternately with sifted dry ingredients. Dredge raisins in flour; add raisins and nuts to butter. Drop on greased cookie sheet and bake at 425 degrees for 12 minutes. Yield: 4 dozen.

Mrs. Vinton Hatfield, Pres.
CWF, Havensville, Kans.

APPLE SAUCE BARS

1 1/2 c. sugar
1/2 c. butter
1 1/2 c. unsweetened applesauce
1 t. salt
1 t. cinnamon
1/4 t. cloves
2 t. soda
1 c. raisins
2 1/4 c. flour

Combine ingredients, mix well. Bake at 300 degrees for 30 minutes. Frost with powdered sugar icing while hot. Cut in squares. Yield: 5 dozen.

Mrs. Emil Simpfenderfer
LaSertoma, Bismarck, N. Dak.

APRICOT FILLED COOKIES

1/2 lb. dried apricots
1 sm. can apricots
1 1/2 c. sugar
5 c. plus 2 T. flour
1 c. brown sugar
1 c. shortening or butter
3 eggs, beaten
1 t. soda
1 t. baking powder
1/2 t. salt
1/2 c. milk or cream
1 t. vanilla

Cook dried and canned apricots until done. Add 1/2 cup sugar and 2 tablespoons flour and cook until thickened. Cream 1 cup sugar and brown sugar with shortening; add eggs. Sift 5 cups flour with remaining dry ingredients; add alternately with milk and vanilla. Chill dough very well. Roll out, put apricot filling between 2 cookie rounds and bake in a 375 degree oven for 12-15 minutes or until slightly browned. Yield: 4 dozen.

Mrs. Earl Marsh, Chmn.
Ladies Aid, Caputa, S. Dak.

BABY RUTH COOKIES

1/2 c. butter
3/4 c. granulated sugar
1 egg
1/2 t. salt
1/2 t. vanilla
1 1/2 c. flour
1/2 t. baking soda
2 Baby Ruth candy bars, chopped

Cream butter and sugar; add remaining ingredients and mix well. Chill. Drop by teaspoonfuls onto a greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Yield: 50-75 servings.

Agatha Manny
St. Ann's Cath. Sod., Damar, Kans.

BLARNEY STONES

3 eggs, separated
1 c. sugar
1 t. vanilla
1 c. flour
2 t. baking powder
6 T. water
1/4 t. salt

Beat egg yolks, sugar and vanilla. Sift together flour, baking powder and salt. Add alternately to egg mixture with water. Fold

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in stiffly beaten egg whites. Bake in a large jelly roll pan at 350 degrees for 15-20 minutes. Cool and cut into 1-inch squares and frost.

FROSTING:
1 egg yolk
1/3 c. soft butter
3 c. sifted powdered sugar
3 T. cream
1 1/2 t. vanilla
Salted peanuts, crushed

Blend butter and sugar together; add egg yolks, cream, and vanilla. Beat until smooth. Frost squares on all sides; roll in peanuts. Yield: Several dozen.

Mrs. Larry Bertram, Pres.
Friendly Circle Ext. Club, Colome, S. Dak.

BOO BOO COOKIES

2 c. sugar
1/2 c. cocoa
1/2 c. butter and shortening
1 egg
1 c. cream or canned milk
1/4 t. salt
1/2 t. baking powder
1/2 t. soda
1/2 c. nuts, chopped
3 c. quick oatmeal
1 c. coconut
1 c. flour

Mix, sugar, cocoa, shortening and egg with electric beater. Add cream, salt, baking powder and soda; beat until blended. Add remaining ingredients; mix well. Drop by spoonfuls on greased cooky sheet. Bake at 350 degrees for 10 minutes. Yield: 4 dozen.

Mrs. Paul Grieselman
St. Anthony Altar Soc., Donnybrook, N. Dak.

BROWN SUGAR COOKIES

1 c. white sugar
1 c. brown sugar
1 stick margarine, melted
2 eggs
3 T. milk
3 c. flour
1/4 t. salt
1 t. baking soda
1 t. vanilla
1 c. nuts (opt.)

Cream sugars and margarine; add eggs and milk and beat until creamy. Stir in sifted dry ingredients, vanilla and nuts. Roll into a ball, wrap in waxed paper and refrigerate. When ready to bake, remove from refrigerator and slice. Place on cookie sheet and bake at 325 degrees for 7-10 minutes.

Mrs. Harold Witham, VP
Highland HDU, Benton, Kans.

BROWNIES

2 sq. chocolate
1/2 c. margarine
1 c. sugar
2 eggs, well beaten
1/2 c. flour
1/8 t. salt
1 t. vanilla
1 c. nuts, chopped

Melt chocolate and margarine in saucepan over hot water. Add sugar and mix well; add eggs. Sift flour once and measure. Add remaining ingredients to first mixture. Put in square 9-inch greased pan. Bake at 350 degrees for 35 minutes. Frost when cool.

FROSTING:
1 c. sugar
1 sq. chocolate
2 T. milk or cream
1 T. butter
1 egg, well beaten
1 t. vanilla

Mix all ingredients except vanilla; bring to a boil beating well. Boil rapidly 3 minutes beating constantly. Add vanilla; beat until creamy. Yield: 16-20 servings.

Mrs. J. R. Andersen, Past Dept. Pres.
American Legion Aux., Irene, S. Dak.

PECAN BROWNIES

4 eggs
2 c. sugar
4 sq. chocolate, melted
2 sticks butter, melted
1 c. flour
1 c. pecans, broken
1 t. vanilla

Beat eggs and sugar together; add slightly cooled chocolate and butter. Blend in flour, nuts and vanilla. Bake in greased and floured nuts and vanilla. Bake in greased and floured 9 x 13-inch pans at 325 degrees for 40 minutes.

Mrs. N. E. Miller, Pres.
Mennonite WMSA, Hutchinson, Kans.

EASY BUTTERSCOTCH COOKIES

2 6-oz. pkg. butterscotch pieces
1/2 c. nuts, chopped
1 No. 2 can chow mein noodles

Melt butterscotch chips over low heat; stir constantly until smooth. Remove from heat; mix in noodles and nuts until well coated. Drop by teaspoonfuls onto greased cookie sheet. Cool. Yield: 36 servings.

Mrs. William Slattery, Pres.
St. Aloysius Cath. Altar Soc., Girard, Kans.

PEANUT BUTTER BROWNIES

6 eggs
1 1/2 c. (firmly packed) brown sugar
1 c. peanut butter
1/2 c. shortening
1 T. vanilla
4 c. flour
1 1/2 T. baking powder
1 1/2 t. salt
1/2 c. peanuts, chopped

Combine eggs, sugars, peanut butter, shortening and vanilla; blend. Add dry ingredients and mix only until mixture is smooth. Spread dough into two lightly greased 15 x 10 x 1-inch pans and sprinkle with nuts. Bake at 350 degrees for 25 minutes. Cut into 80 bars and cool in pans. Yield: 80 servings.

Mrs. Glen Augustin, Co. Chmn.
Home Ext. Coun., Shelby, Nebr.

CARROT COOKIES

1 c. shortening
3/4 c. sugar
1 egg, beaten
1/4 t. salt
1/2 t. vanilla
1 c. cooked carrots, mashed
2 c. flour
2 t. baking powder
1 t. orange rind, grated
1 t. orange flavoring

Cream shortening and sugar; add egg, salt, vanilla and carrots. Stir in dry ingredients, orange rind and flavoring. Drop on greased cookie sheet by teaspoonfuls. Bake at 400 degrees for 12 minutes. Frost with orange icing.

ORANGE ICING:
1 c. powdered sugar
1 T. margarine, softened
Orange juice

Combine sugar, margarine and enough orange juice to make of spreading consistency. Spread over slightly warm cookies. Yield: 3 dozen.

Mrs. Emerson Cassel, Pres.
First Church of God, WMS, Hastings, Nebr.

CHERRY-COCONUT BAR

1 1/4 c. flour
1/2 c. butter
3 T. powdered sugar
2 eggs, slightly beaten
1 c. sugar
1/2 t. baking powder
1/4 t. salt
1 t. vanilla
3/4 c. nuts, chopped
3/4 c. coconut
1/2 c. Maraschino cherries

Mix 1 cup flour, butter and powdered sugar. Press into 9 x 9-inch pan; bake at 350 degrees for 20 minutes. Mix remaining ingredients along with 1/4 cup flour. Spread on baked mixture. Bake for 25 minutes.

Mrs. Marvin Stark, Pres.
Immanuel Luth. Ladies Aid, W. Point, Nebr.

CHINESE CHEWS

1 c. flour
1/2 c. butter
1 1/2 c. plus 2 T. brown sugar
2 eggs, well beaten
1 c. coconut
1 c. nuts, chopped

Combine flour, butter and 2 tablespoons brown sugar; press into an 8-inch pan and bake at 325 degrees for 20 minutes. Mix eggs, coconut, nuts and 1 1/2 cups brown sugar. Spread over first mixture, return to oven and bake at 325 degrees for 30 minutes. Cut in squares. Yield: 8 servings.

Mrs. S. P. Quint, Pres.
St. Joseph's Cath. Altar Soc. of Donanse
Bunker Hill, Kans.

CHINESE CHEWS

BOTTOM MIXTURE:
1 c. butter
4 T. brown sugar
2 c. flour
2 dashes salt

Blend butter, sugar, flour and salt with a pastry blender. Pat into 9 x 12-inch baking pan and bake at 350 degrees for 20 minutes. Remove from oven.

TOP MIXTURE:
3 c. brown sugar
4 t. vanilla
1 1/2 c. nuts, chopped
4 eggs, beaten
1 1/2 c. coconut

Combine brown sugar, vanilla, nuts, eggs and coconut. Spread over bottom mixture, return to oven and bake at 350 degrees for 30 minutes. Cool and cut. Yield: 48 pieces.

Mrs. V. J. Tielke, Group Chmn.
Young Homemakers, Atkinson, Nebr.

CHOCOLATE BON BON COOKIES

3/4 c. mashed potatoes (no added milk or salt)
4 c. flaked coconut
2 sm. pkg. chocolate pieces, melted
1 sq. chocolate, melted
1/2 bar paraffin, melted

(Continued on next page)

Cool potatoes, add coconut and roll into small balls. Spear balls with a toothpick and dip into mixture of chocolates and paraffin. Let set on wax paper. Yield: 2 dozen.

Mrs. Martin C. Stork, Pres.
Luth. LWML, Arlington, Nebr.

CHOCOLATE CHIP BARS

1/2 c. butter
1/3 plus 1/2 c. brown sugar, firmly packed
1/2 c. granulated sugar
2 egg yolks, beaten
2 T. cold water
2 c. flour
1/4 t. baking soda
1 t. vanilla
Pinch of salt
1 pkg. chocolate pieces
2 egg whites, beaten
Chopped nuts

Combine butter, 1/3 cup brown sugar, granulated sugar, egg yolks, water, flour, baking soda, salt and vanilla. Pack firmly in baking pan; spread chocolate pieces over batter. Add 1/2 cup brown sugar to egg whites and beat until stiff. Spread over dough. Sprinkle with nuts and bake at 350 degrees for 25 minutes. Yield: 24 servings.

Mrs. John Eckhardt, Chmn.
Convenant Women, Scottsbluff, Nebr.

CHOCOLATE NUGGETS

1 6-oz. pkg. semi-sweet
  chocolate pieces
3 T. corn syrup
1 t. vanilla
1/2 c. evaporated milk
1/2 c. powdered sugar
2 1/2 c. vanilla wafers, crushed
1 c. nuts, finely chopped
Chocolate decorettes or
  chopped nuts

Stir chocolate pieces over hot water until melted. Stir in corn syrup, vanilla, evaporated milk, powdered sugar, vanilla wafers and 1 cup of nuts; mix well. Let set about 30 minutes. Shape into 1-inch balls and roll in finely chopped nuts or chocolate decorettes. Yield: 4 1/2 dozen.

Mrs. Juanita Burton, Pres.
Ext. Club, Bayard, Nebr.

CHOCOLATE-OATMEAL MACAROONS

1/2 c. butter
1 1/4 c. sugar
1/2 c. cream
1 t. vanilla
2/3 c. flour
1/3 c. cocoa
1/2 t. baking powder
1 t. salt
2 1/2 c. rolled oats
1 c. nuts or coconut, chopped

Cream sugar and butter; add cream and vanilla. Add sifted dry ingredients, oats and nuts. Drop by teaspoonfuls onto cookie sheet. Bake at 350 degrees for 10 minutes. Cool several minutes before removing from sheet. Yield: 4 dozen.

Mrs. Adamore Le Clair, Pres.
VFW Aux., Clyde, Kans.

CINNAMON REFRIGERATOR COOKIES

3 1/2 c. sifted flour
1 t. baking soda
1 t. cinnamon
1/4 t. salt
1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, beaten
1 c. nuts, chopped

Sift flour, soda, cinnamon and salt together. Cream shortening until light and soft; add sugars and cream. Add eggs, dry ingredients and nuts. Divide dough in half and shape into a roll about the size of a silver dollar. Wrap in waxed paper and store in refrigerator overnight. Slice dough about the width of a meat knife. Place on a well-greased cookie sheet and bake 7-10 minutes at 350 degrees. Yield: 8 dozen.

Mrs. Sharon Rhoads, Past Pres.
Beta Sigma Phi, Beta Tau Chap.
Grand Island, Nebr.

AUNT ALICE'S COCOA DROPS

1/2 c. shortening, softened
1 c. white sugar
1 egg
3/4 c. sour milk
1 t. vanilla
1 3/4 c. flour
1/2 t. baking soda
1/2 t. salt
1/2 c. cocoa
1 c. nuts, chopped

Cream shortening, sugar and egg. Stir in sour milk and vanilla. Sift dry ingredients together and add to creamed mixture. Add nuts and chill 1 hour. Drop by teaspoonfuls 2-inches apart on a lightly greased cookie sheet. Bake at 400 degrees for 8-10 minutes. Cool and frost with a chocolate icing.

Mrs. D. E. Pelowski
Jr. Woman's Club, Hastings, Nebr.

COCONUT COOKIES

1/3 c. vegetable shortening
1/2 c. granulated sugar
1/2 c. (firmly packed) brown sugar
1 egg, beaten
1 t. vanilla
1 c. flour
1/2 t. baking powder
1/2 t. baking soda
1/2 t. salt
3/4 c. flaked coconut
3/4 c. corn flakes

Cream shortening, sugars, egg and vanilla. Add dry ingredients and mix well. Fold in coconut and corn flakes. Drop by spoonfuls onto oiled baking sheet. Bake at 350 degrees for 10 minutes. Yield: 2 dozen.

Mrs. A. M. Thompson
Meth. WSCS, Agenda, Kans.

CREAM COOKIES

1 1/2 c. sugar
1 c. shortening
1 c. sour cream
1 t. soda
3 eggs, well beaten
4 c. flour
2 t. baking powder
1 t. vanilla

Cream sugar and shortening. Put soda in cream, stir and add to sugar and shortening. Add eggs well beaten. Sift baking powder in flour; add. Add vanilla. Roll out, cut and bake in 350-375 degree oven for 10-12 minutes until done. Not very brown. Yield: 4 dozen.

Mrs. Charles Clark, Chmn.
Fed. Womens Flwp., Valley Springs, S. Dak.

CREAM WAFERS

1 c. soft butter
1/3 c. thick cream
2 c. sifted flour

Mix butter, cream, flour and chill. Roll out one-third at a time to one-eight inch thick on floured board. Cut with small cookie cutter. Keep remaining dough in refrigerator so it will not become too warm to handle easily. Transfer rounds to piece of wax paper that has been heavily coated with sugar. Turn each round so that both sides are covered with sugar. Place on a baking sheet; prick each cookie with a fork 4 times. Bake at 375 degrees for 7-9 minutes. Cool.

FILLING:
1/4 c. soft butter
3/4 c. sifted powdered sugar
1 egg yolk
1 t. vanilla

Combine ingredients. Put cookies together with filling. Yield: 4 dozen.

Arlene Hockenberry, WM
OES, Oaks, N. Dak.
Mrs. Lawrence Power, Pres.
Woman's Club, Langdon

CRISP COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
2 c. flour
1/2 t. baking soda
1/2 t. baking powder
1/2 t. salt
2 c. rolled oats
2 c. corn flakes
1 c. coconut
1 t. vanilla

Cream shortening and sugars; add eggs and beat. Sift dry ingredients and add to egg mixture. Add rolled oats, corn flakes, coconut and vanilla and mix enough to blend. Bake at 350 degrees for 10-12 minutes. Yield: 4 dozen.

Irene Roos, Pres.
St. Pius X Cath. Altar Soc.
Mission, Kans.

DATE BARS

2 c. flour
2 c. oatmeal
1 1/2 c. brown sugar
1 c. butter
1 t. soda
1 t. baking powder
1 lb. dates, cut up
1 c. sugar
1 c. water

Mix all ingredients except dates, sugar and water. Put half of mixture on large cookie sheet. Boil remaining ingredients until thick. Spread on crust. Top with remaining crumbs. Bake at 325 degrees for 30-45 minutes. Yield: 2 dozen.

Mrs. Herman Bliese
Huff Homemakers, Ft. Rice, N. Dak.

DATE BARS

2 c. quick oatmeal
1 3/4 c. flour
1 c. brown sugar
1 t. soda
1 c. butter or margarine
1 pkg. dates
1 c. sugar
1/2 c. boiling water

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Mix oatmeal, flour, brown sugar, soda and butter until it crumbles. Boil dates and sugar in boiling water until a thick paste. Cool. Spread half of crumbled mixture in an 8 x 12-inch pan. Spread date mixture on crumbled mixture. Spread rest of crumbled mixture on top. Bake at 350 degree oven for 30 minutes or longer. Cut into bars. Yield: 36 servings.

Mrs. Verner Lindgren, VP
Meth. WSCS, Garden City, S. Dak.

DATE-NUT COOKIES

1 1/2 c. sifted flour
1/2 t. salt
1/2 t. baking soda
1/2 c. butter
3/4 c. sugar
1 egg
1/2 t. vanilla
1/2 c. dates, chopped
1/2 c. black walnuts, chopped
1/2 c. corn flakes, crushed

Sift flour, salt and soda together. Cream butter and sugar; add egg and vanilla. Add flour mixture a little at a time to sugar mixture. Stir in dates and walnuts. Drop by teaspoonfuls into corn flake crumbs and roll to coat well. Bake on ungreased sheet at 350 degrees for 15 minutes. Yield: 36 servings.

Mrs. J. H. Shaw, Pres.
Christian Ladies Aid, Effingham, Kans.

UNBAKED DATE COOKIES

1 c. dates, pitted and chopped
1 c. sugar
2 eggs, well beaten
1 T. butter (opt.)
1 t. vanilla
2 c. Rice Krispies cereal
Flaked coconut or chopped nuts

Cook dates, sugar, eggs and butter until thickened; stir constantly. Add vanilla to date mixture and pour over Rice Krispies. Mix lightly and form into small balls. Roll in coconut and place on cookie sheet to set.

Mrs. James Buxton, Pres.
Meth. WSCS, Assaria, Kans.
Gladys Farr, Pres.
Meth. WSCS, Colton, S. Dak.

FUDGE SQUARES

1/2 c. butter
1 c. sugar
2 eggs
4 T. cocoa
4 T. warm water
4 T. milk
1 c. sifted flour,
1 t. vanilla
1/2 c. nuts, chopped

Cream butter and sugar; add eggs and beat well. Mix cocoa and water to make paste. Add cocoa paste, milk and remaining ingredients; beat well. Pour into a 9 x 9-inch pan and bake for 15 minutes at 350 degrees. When cool frost with fudge frosting and cut into 3 x 3-inch squares. Yield: 9 servings.

Mrs. Darwin Edson, Group Chmn.
Co. Line Ext. Club, Gothenburg, Nebr.

GINGERSNAPS

3/4 c. shortening
1 c. sugar
1 egg
1/4 c. dark molasses
2 c. sifted flour,
1/4 t. salt
2 t. baking soda
1 t. cinnamon
1 t. cloves
1 t. ginger
Granulated sugar

Cream shortening and sugar; add egg and beat well. Stir in molasses and sifted dry ingredients. Chill 1 hour, shape into 1-inch balls, roll in granulated sugar and place 2-inches apart on ungreased cookie sheet. Bake at 375 degrees for 10 minutes. Yield: 6 dozen.

Opal Townsend, Pres.
Oakland Christian CWF, Topeka, Kans.

HIDDEN TREASURE TWINKS

2 c. flour
1/2 t. salt
2/3 c. butter
1 1/2 c. powdered sugar
2 egg yolks
1 t. vanilla
1/2 c. flake coconut
1/3 c. red raspberry preserves
2 egg whites
Dash of salt

Sift flour and salt. Cream butter and 1 cup sugar; add egg yolks and vanilla and beat well. Blend in flour and salt; add coconut and mix thoroughly. Drop on ungreased cookie sheet and make a impression in the center of each. Fill each impression with 1/4 teaspoonful raspberry preserves. Beat egg whites with salt until frothy; add remaining sugar gradually and beat until stiff. Cover the top of each cookie with egg white. Bake at 300 degrees for 30 minutes. Yield: 2 dozen.

Mrs. Alvin Narjes, Pres.
Stateliners, Sidney, Nebr.

JAM JEMS

1 c. sugar
1 c. shortening
2 eggs
1/2 c. molasses
2 t. soda
3 T. warm water
1 t. vanilla
3 1/2 or 4 c. flour
2 t. cinnamon
1 t. salt
Powdered sugar frosting

Cream sugar, shortening, eggs and molasses until light and fluffy. Add soda dissolved in water. Add vanilla. Sift together flour, cinnamon and salt. Add dry ingredients to creamed mixture. Mix well. Put dough through the cooky press, making four lengthwise strips on cooky sheet. Bake at 375 degrees about 12 minutes. Cut each strip in four pieces as soon as you remove pan from oven. Put together with powdered sugar frosting. NOTE: Use 3 1/2 cups flour if vegetable shortening is used. Four cups if butter or lard is used. Yield: 3 1/2 dozen cookies.

Katherine Iverson
Home Ext. Agent, Bottineau, N. Dak.

JIM JAM COOKIES

1 c. sugar
1/2 c. lard
1/2 c. butter
1 egg
2 t. cinnamon
1/2 t. salt
1 t. vanilla
2 t. soda
3 T. hot coffee
1/2 c. molasses
3 1/2-4 c. flour

Mix sugar, lard, butter, egg, cinnamon and salt. Cream until smooth. Combine soda with coffee. Add with remaining ingredients to first mixture. Use the plate of cookie press. Bake at 350 degrees for 10 minutes. Cool. Frost between each two with frosting.

FROSTING:
2 c. powdered sugar
1/4 c. butter, melted
Vanilla
Milk

Combine sugar and butter. Add vanilla and enough milk for spreading consistency. NOTE: Dough may be run through cookie press the length of cookie sheet and cut into strips of desired length. Yield: 4 dozen cookies.

Gelia Stemen, VP
Meth. WSC, Dickey, N. Dak.

JEWISH COOKIES

4 eggs, beaten foamy
1 t. vanilla
1 box light brown sugar
1 1/2 c. flour
1 c. pecans, chopped
1/4 t. salt

Mix all ingredients in mixing bowl. Bake at 350 degrees for 25-30 minutes in greased cookie sheet. Let cool; cut into squares. Yield: 2 dozen.

Mrs. Harry A. Millard, Pres.
Centennial BPW Club, Hoisington, Kans.

KIPLINGS

1/2 lb. butter
3 (heaping) T. powdered sugar
Pinch of salt
1 t. vanilla
2 c. flour, unsifted
48 filberts
Powdered or colored sugar

Cream butter, sugar, salt, vanilla; add flour gradually and mix thoroughly. Shape dough into balls with a filbert in the center of each. Bake at 400 degrees for 10 minutes. Decrease heat to 325-350 degrees and bake 10 minutes more. Roll in powdered sugar while warm. NOTE: Colored sugar may be used for varity. Yield: 4 dozen.

Priscilla Benignus, Ext. Officer
Beta Sigma Phi, Xi Alpha Pi Chap.
Hoisington, Kans.

BEST-EVER MOLASSES COOKIES

1 c. shortening
1 c. brown sugar
2 eggs, beaten
1 c. molasses
5 1/2 c. flour
1 t. cinnamon
1/2 t. cloves
1/2 t. nutmeg
3 t. baking soda
1 c. sour milk
Granulated sugar

Cream shortening and sugar; add beaten eggs and molasses. Sift dry ingredients and add alternately with sour milk to creamed mixture. Mix and let stand in cool place overnight. Roll out and sprinkle with granulated sugar. Cut out cookies and bake at 350 degrees for 15 minutes. Store in cookie jar. Yield: 50 servings.

Mrs. Claude L. Bowersox, Pres.
CWF, Belleville, Kans.

SOFT MOLASSES COOKIES

3 c. sifted flour
1 1/2 t. baking powder
1/4 t. salt
1/2 t. baking soda
1/2 t. ginger
1 1/2 t. cinnamon
1 egg, beaten
1/2 c. lard, soft
1 c. mild molasses
2 T. warm water

Sift dry ingredients. Combine remaining ingredients; add sifted ingredients. Mix thoroughly and let stand about 10 minutes. Roll out on floured board; cut and bake in 400 degree oven about 15 minutes. Frost if desired. Yield: 4 dozen.

Mrs. August Bertsch, Pres.
WMB, Waubay, S. Dak.

OATMEAL COOKIES

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs, well beaten
2 c. oatmeal, ground
1 c. nuts, chopped
2 c. flour
1 t. baking soda
1/4 t. salt
1 t. almond extract

Cream shortening and sugars; add eggs, oatmeal and nuts. Stir in sifted dry ingredients and almond extract. Roll dough into balls and place on cookie sheet. Press down with a fork and bake at 350 degrees for 10-12 minutes. Yield: 45 servings.

Mrs. Nell Gravel, Pres.
St. Peter's Cath. Altar Soc., Topeka, Kans.

APPLESAUCE-OATMEAL COOKIES

1/4 c. butter
1/4 c. brown sugar
1/4 c. white sugar
1/2 c. applesauce
1 c. flour
1/2 t. baking soda
1 t. baking powder
1/2 t. salt
1 c. quick rolled oats
1/2 c. seedless raisins

Cream butter and sugars; add applesauce and mix well. Add sifted dry ingredients to creamed mixture; stir in oats and raisins. Drop by spoonfuls onto lightly greased cookie sheet and bake at 375 degrees for 10 minutes. Yield: 3 dozen.

Mrs. Herman Lutt
Woman's Club, Wayne, Nebr.

OATMEAL DROP COOKIES

1 egg, beaten
1 c. sugar
1 c. butter, melted
1 T. molasses
1/4 c. milk
1 3/4 c. rolled oats
1 c. raisins
1 1/2 c. sifted flour
1/2 t. baking powder
1 t. cinnamon
1/2 t. salt

Combine egg, sugar, butter and molasses; stir in milk, oats and raisins. Sift dry ingredients and add to mixture. Drop by teaspoonfuls onto greased cookie sheets and bake at 325 degrees for 10-15 minutes. Yield: 5-6 servings.

Mrs. Marcella Dannull, Pres.
American Legion Aux., Holdrege, Nebr.

OATMEAL COOKIE MIX

3 1/2 c. flour, sifted
2 t. salt
2 t. baking soda
1 t. baking powder
2 c. white sugar
2 c. brown sugar
2 c. shortening
7 c. oatmeal

Sift flour, salt, soda, baking powder and white sugar. Mix in brown sugar; cut in shortening. Add oatmeal and mix well. Pour 2 cups of mix in each air tight container and store in refrigerator or freezer. Yield: 16 dozen.

Judy Sloan, WM
OES, Wellsville, Kans.

OATMEAL-RICE KRISPIES COOKIES

1 c. shortening
1 c. brown sugar
1 c. granulated sugar
2 eggs
2 c. flour
1 t. baking soda
1 t. vanilla
1/2 t. baking powder
1/2 t. salt
2 c. oatmeal
2 c. Rice Krispies
1 c. coconut

Cream shortening and sugars; add eggs and beat well. Add 1 cup flour, soda, vanilla, baking powder and salt; mix and add remaining flour, oatmeal, Rice Krispies and coconut. Shape into balls and bake at 350 degrees for 12 minutes. Yield: 6 dozen.

Mrs. M. C. Loyd, Pres.
Petal Pushers Garden Club
Great Bend, Kans.

OATMEAL-NUT BARS

1/2 c. butter
1/4 c. white sugar
1/4 c. brown sugar
1 egg
1 t. vanilla
1/2 c. sifted flour
1/4 t. salt
1/2 c. quick cooking oats
1/2 c. walnuts, chopped

Cream butter and sugars; blend in egg and vanilla. Stir in remaining ingredients and pour into greased 8 x 8 x 2-inch pan. Bake at 350 degrees for 20-25 minutes. Top with powdered sugar icing and cut into bars. Yield: 16 servings.

Mrs. Oscar F. Anderson, Pres.
Garden Club No. 1V, Fremont, Nebr.

OLD MISSION CRY BABIES

2 t. soda
1 c. hot coffee
1 c. sugar
1 c. shortening
1 c. molasses
2 eggs
2 t. cinnamon
1/8 t. salt
4 1/2 c. flour
2 t. ginger (opt.)

Dissolve soda in coffee. Mix all together and drop by teaspoon on buttered pans. Bake at 375 degrees for 10-12 minutes. Cool; frost with favorite frosting. Yield: 4-5 dozen.

Mrs. Jennie Mae Selnes Jr., Past State Pres.
Rebekah Ass'b.
Indep. Order Odd Fellows
Faulkton, S. Dak.

PEANUT BLOSSOM COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
1 c. crunchy peanut butter
2 eggs
4 T. milk
2 t. vanilla
3 1/2 c. flour
2 t. baking soda
1 t. salt
Chocolate stars

Cream shortening, sugars, peanut butter, eggs, milk and vanilla until creamy. Add flour, baking soda and salt. Shape into balls and place on ungreased cookie sheet. Bake at 350 degrees for 10 minutes and remove from oven. Top each cookie with a chocolate star, return to oven and bake for 2 minutes. Yield: 8-10 dozen.

Vivian Cobb
Town and Country Ext. Club, Stuart, Nebr.

FROSTED ORANGE COOKIES

FROSTING:
1 c. sugar
1/3 c. orange juice
1 t. orange rind

Combine sugar, orange juice and rind. Cook and stir until thickened. Frost warm cookies.

ORANGE COOKIES:
3/4 c. margarine
1 1/2 c. brown sugar
2 eggs
1 t. vanilla
1/2 t. orange rind
1 c. sour milk
1/2 t. baking soda
3 c. flour
1 1/2 t. baking powder
1/4 t. salt
3/4 c. nuts

Combine all ingredients, drop by teaspoonfuls onto a cookie sheet and bake at 375 degrees until golden brown. Spread with frosting while hot. Yield: 2 dozen.

Mrs. J. A. Schoen, Pres.
Portia Fed. Club, Lenora, Kans.

PEANUT BUTTER COOKIES

1 c. shortening
1 c. peanut butter, softened
1 c. granulated sugar
1 c. brown sugar
2 eggs, well beaten
1 t. baking soda
2 T. water
3 c. flour
1/4 t. salt

Cream shortening, peanut butter and sugars; add eggs, baking soda dissolved in water, flour and salt. Mix well and form into balls the size of a walnut. Place on cookie sheet, flatten with a fork and bake at 350 degrees until golden brown. Yield: 9 dozen.

Elizabeth E. Whetstone, Pres.
BPW Club, Hutchinson, Kans.

UNBAKED PEANUT BUTTER COOKIES

3 c. sugar
2/3 c. milk
6 T. peanut butter
40 saltine crackers

Combine sugar, milk and peanut butter in saucepan. Boil 3 minutes. Break crackers in small pieces. Pour boiled ingredients over crackers and drop with spoon on waxed paper. Cool. Yield: 3 dozen.

Mrs. Ben Moore, Pres.
Christian Kensington, Nemaha, Nebr.

RAISIN COOKIES

1 c. raisins
1/2 c. of water
1 c. sugar
1/2 c. shortening
1 egg
1 t. vanilla
2 c. flour
1/2 t. baking powder
1/2 t. salt
1/2 t. baking soda
1/2 t. nutmeg
1/2 t. cinnamon

Cook raisins in water for 5 minutes. Cream sugar and shortening; add egg and beat well. Stir in remaining ingredients, raisins and water. Drop on cookie sheet and bake at 350 degrees for about 10 minutes. Yield: 2 dozen.

Mrs. Edward Jent, Cmdr.
Navy Mothers Club, Fort Scott, Kans.

RAISIN CRISSCROSS COOKIES

1/2 c. shortening
3/4 c. sugar
1 egg, beaten
1 T. milk
1/2 t. lemon extract
1 3/4 c. sifted flour
3/4 t. cream of tartar
3/4 t. baking soda
1/4 t. salt
1/2 c. raisins, coarsely ground

Mix shortening, sugar, and egg; stir in milk and extract. Sift dry ingredients and add to creamed mixture. Add raisins and roll into balls. Place on greased cookie sheet and flatten with a fork to make a a crisscross pattern. Bake 8 to 10 minutes at 400 degrees. Yield: 3 dozen.

Nadine Finch, Pres.
American Legion Aux., Lincoln, Kans.

RAISIN-FRUIT BAR

1 c. raisins
1 1/4 c. water
1/2 c. shortening
1 c. sugar
2 eggs, beaten
2 c. flour
1 t. soda
1/2 t. salt
1 1/2 t. cinnamon

Boil raisins in water 2 minutes. Cream shortening and sugar. Add eggs. Combine dry ingredients. Add alternately with raisins including 3/4 cup water from raisins. Bake at 350 degrees for 20 minutes. Frost while warm.

FROSTING:
2 T. butter, melted
3 T. sugar
2 T. cream
1 c. powdered sugar

Mix and frost.

Mrs. Lawrence Eagle, Pres.
First Meth. WSCS, Sioux Falls, S. Dak.

RANGER COOKIES

1 c. granulated sugar
1 c. brown sugar
1 c. shortening
2 eggs
1 t. vanilla
1 t. salt
2 c. flour
1 t. baking powder
1 t. baking soda
2 c. Rice Krispies cereal
2 c. quick oatmeal
1 c. flaked coconut

Cream sugars, shortening and eggs; add vanilla, salt, flour, baking powder and soda. Stir in cereals and coconut. Roll into balls, place on cookie sheet and press with a fork. Bake at 350 degrees for 10 minutes. Yield: 5 dozen.

Mrs. Kennth Carpenter, Pres.
Luth. LWML, Sabetha, Kans.

SNICKERDOODLES

1 c. shortening
1 1/2 c. plus 2 T. sugar
2 eggs
2 3/4 c. flour
2 t. cream of tartar
1 t. baking soda
1/2 t. salt
2 t. cinnamon

Cream shortening and 1 1/2 cup of sugar; add eggs and sifted dry ingredients. Roll into balls the size of small walnuts. Roll in mixture of sugar and cinnamon. Place two-inches apart on ungreased cookie sheet and bake 8-10 minutes at 400 degrees. NOTE: Chopped nuts and coconut may be substituted for sugar-cinnamon mixture. Yield: 7 dozen.

Lois Bartley, Pres.
Phi Delta Gamma, Wamego, Kans.

OLD-FASHIONED RAISIN BARS

1 c. seedless raisins, dark or light
1 c. water
1/2 c. salad oil
1 c. sugar
1 egg, slightly beaten
1 3/4 c. sifted flour
1/4 t. salt
1 t. soda
1 t. cinnamon
1 t. nutmeg
1 t. allspice
1/2 t. cloves
1/2 c. walnuts, chopped
Powdered sugar

Boil raisins and water; remove from heat, add salad oil and cool to lukewarm. Add sugar, egg, sifted dry ingredients and nuts. Pour into greased 13 x 9 x 2-inch pan and bake at 375 degrees for 20 minutes. Cool, cut into bars and sprinkle with powdered sugar. Yield: 2 dozen.

Fern Coople
Christian Church Ladies Mission Work
Osage City, Kans.

STRAWBERRY COOKIES

1 lb. coconut
1 can condensed milk
1/4 lb. ground almonds
1 T. sugar
2 pkg. strawberry gelatin
Chow mein noodles
Green frosting

Combine coconut, milk, almonds, sugar and 1 1/2 packages of strawberry gelatin; mix well and refrigerate for 1 hour. Form into little strawberries, roll in remaining gelatin and place on wax paper. Use a chow mein noodle as a stem and green frosting for leaves. Yield: 36 servings.

Mrs. Beverly J. Sibert, Pres.
Beta Sigma Phi, Zeta Theta Chap.
Olathe, Kans.

DROP SUGAR COOKIES

2 1/2 c. flour
1/2 t. baking soda
1 t. salt
1 egg, slightly beaten
2 T. white vinegar
1 t. vanilla
1/2 c. shortening
1 c. sugar

Cream shortening and sugar. Sift dry ingredients and add to creamed mixture alternately with mixture of egg, vinegar and vanilla. Drop by teaspoonfuls onto cookie sheet and flatten with a fork. Sprinkle with sugar and bake at 400 degrees (on top rack) for 11-12 minutes.

Ethel Mathis, Vice Cmdr.
Navy Mothers, Leavenworth, Kans.

GRANDMOTHER'S SUGAR COOKIES

1/2 c. butter
1 c. sugar
1 egg
1 T. cream
1 t. vanilla
1 t. lemon juice
1/4 t. salt
1/4 t. baking powder
1 1/2 c. flour
Colored sugar

Cream butter, sugar and egg; add cream, vanilla and lemon juice. Sift dry ingredients and add to butter mixture. Chill thoroughly. Roll thin on a canvas covered board with a stockinette covered rolling pin. Cut with a flour dipped cookie cutter. Sprinkle with colored sugar and bake at 400 degrees for 7 minutes. Yield: 6 dozen.

Mrs. Cecil E. Merkel, Dir.
HD Coun., Southwest Dist.
Garfield, Kans.

RUSSIAN TEA CAKES

1 c. butter
1/2 c. powdered sugar
2 c. flour
1/4 t. salt
1 t. vanilla
1/2 c. nuts
Powdered sugar

Cream butter, sugar and flour; add remaining ingredients and mix well. Form into 1-inch balls and bake at 400 degrees for 14-17 minutes. Remove from baking sheet and roll in powdered sugar. Cool and roll in powdered sugar again. Yield: 5 dozen.

Mrs. John Rice, Pres.
Willing Workers Club, Bridgeport, Nebr.

TEA STRIPS

1/2 c. butter
1 1/2 c. brown sugar
1 c. flour
2 eggs, beaten until light
1/2 t. baking powder
2 T. flour
1/4 t. salt
1 t. vanilla
1 1/2 c. coconut
1 c. walnuts, chopped

Mix butter, 1/2 cup sugar and flour until like meal. Pat into shallow pan 9 x 9-inch

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forming crust. Bake at 300 degrees for 10 minutes. Combine 1 cup brown sugar and remaining ingredients. Pour into baked crust. Bake at 375 degrees for 20 minutes. Cool. Cut into bars. Yield: 30 servings.

Mrs. Robert Potts, Pastors Wife
Free Meth. WMS, Rapid City, S. Dak.

TOM THUMB BARS

1/2 c. butter or shortening
1/2 t. salt
1 1/2 c. (packed) brown sugar
1 c. plus 2 T. flour
1 t. vanilla
2 eggs, well beaten
1/2 t. baking powder
1 1/2 c. shredded coconut
1 c. nuts, coarsely cut

Combine shortening, salt and 1/2 cup brown sugar. Cream. Add one cup flour, blend. Spread mixture in a greased 8 x 10-inch pan. Bake in 325 degree oven for 15 minutes. Combine 1 cup brown sugar and vanilla to beaten eggs. Beat until thick and foamy. Add 2 tablespoons flour, baking powder, coconut and nuts. Blend, spread over baked mixture and return to oven and bake 25 minutes. Cool and cut in small rectangles. Yield: 3 dozen.

Mrs. Robert L. Rowse, Pres.
American Legion Aux., Lebanon, S. Dak.

YANKEE QUAKERS

2 c. brown sugar
1 c. shortening
2 eggs, beaten
2 t. vanilla
2 c. sifted flour
1 1/2 t. baking soda
1 t. salt
Sugar
1 c. quick oats

Cream shortening and sugar; add eggs and vanilla. Sift flour, soda and salt. Add sifted ingredients to creamed mixture and beat. Stir in oats and mix well. Roll a small amount of dough into a ball, roll in sugar and place on greased cookie sheet. Bake at 350 degrees for 12-15 minutes. Yield: 4 dozen.

Mrs. Dallas Phelps, Pres.
WSCS, Brookville, Kans.

Ice Cream & Sherbet

COOKED ICE CREAM

4 qt. milk, scalded
2 T. cornstarch
6 eggs, beaten
4 c. sugar

Combine sugar and cornstarch; add to milk. Beat eggs and add to milk mixture. Bring mixture to a boil; cool and freeze. Yield: 6 quarts.

Lulu Cope, Chmn.
Woodson Co. Tuberculosis and Health Assn.
Yates Center, Kans.

TUTTI-FRUTTI ICE CREAM

2 pkg. strawberry gelatin
Boiling water
3 c. sugar
6 eggs
3 T. vanilla
1 t. salt
1 1/2 pts. whipping cream
1 1/8 gal. whole milk
1 No. 2 can crushed pineapple

Add enough boiling water to gelatin to dissolve; set aside to cool. Cream sugar and eggs; add vanilla, salt, whipping cream and half of milk. Mix in cooled gelatin mixture, pineapple and enough of remaining milk to fill a 1 1/2 gallon freezer. Freeze.

Mrs. Ernest Schmidt, Pres.
Delta Theta Chi Sor., Topeka, Kans.

VANILLA ICE CREAM

4 eggs
2 1/2 c. sugar
6 c. milk
4 c. light cream
2 T. vanilla
1/2 t. salt

Beat eggs until light; add sugar gradually and beat until mixture thickens. Add remaining ingredients and mix thoroughly. Freeze in ice cream freezer. Yield: 1 gallon.

Mrs. Russel Warren, Pres.
EUB Church WSWS, Aurora, Nebr.

JIFFY VANILLA ICE CREAM

2 pkg. instant vanilla pudding mix
1 lb. powdered sugar
1 can evaporated milk
2 1/2 qt. milk

Combine pudding mix, powdered sugar and evaporated milk; mix with beater. Pour into freezer can and add enough milk to make 1 gallon. Freeze until firm. Yield: 10 servings.

Miss Ruth Dikeman, Pres.
BPW Club, Ft. Scott, Kans.

FRUIT CUSTARD ICE CREAM

CREAM MIX:
1 1/2 qt. light cream
1 c. eggs, beaten
1 1/2 c. sugar
1 t. vanilla

Combine cream, eggs and sugar; cook until mixture coats spoon. Cool and add vanilla.

FRUIT MIX:
1/2 c. nuts, chopped
1/2 c. banana, diced
1/2 c. canned pineapple, diced
1 c. Maraschino cherries, chopped
1/2 c. fresh strawberries, chopped
1/4 c. sugar
2 t. lemon juice
1/2 t. salt

Combine all ingredients and let stand 5 minutes. Pour cream mix into freezer can; add fruit mix and freeze. NOTE: If frozen strawberries are used, omit 1/4 cup sugar. Yield: 8-10 servings.

Mrs. Lawrence Mitchell, Pres.
Garden Club, Oswego, Kans.

FRUIT SALAD SHERBET

1/4 c. lemon juice
1/2 c. orange juice
1/2 t. orange peel, grated
1 c. ripe banana, mashed
1 9-oz. can crushed pineapple
1 1/2 c. sugar
1 1/2 c. water
1 c. light cream
1 c. milk
Salt

Combine all ingredients and mix well. Place in freezer trays until crystals form. Remove from trays and beat. Return to freezer trays and freeze until firm. NOTE: May be frozen in an ice cream freezer. Yield: 8 servings.

Mrs. Earl F. Pearson, Pres.
Convenant Women, Reading, Kans.

PINEAPPLE SHERBET

2 c. water
1 c. sugar
1 c. crushed pineapple
2 T. lemon juice
1 egg white, stiffly beaten

Boil sugar and water for 5 minutes. Cool; add pineapple and lemon juice. Freeze until mushy. Turn into chilled bowl and fold in egg white. Return to tray and freeze; stir once during freezing. Yield: 6 servings.

Mrs. Clarence Dosien, Chmn.
Bentley Meth. LCA, Valley Center, Kans.

Pies

ANGEL PIE

6 egg whites, stiffly beaten
1/4 t. cream of tartar
1 1/2 c. sugar
4 egg yolks
Juice and rind of 1 lemon (3 T. juice)
1/2 pt. heavy cream, whipped

Gradually add cream of tartar and 1 cup sugar to 4 egg whites; beat until stiff peaks form. Grease a large pie plate and line with egg whites. Bake at 225 degrees for 1 hour. Combine remaining sugar, egg yolks, lemon juice and rind in top of double boiler. Cook until thickened and pour over remaining 2 egg whites. Cool. Fold in three-fourths of whipped cream and pour into cooled pie shell. Refrigerate over night and top with remaining whipped cream. Yield: 6 servings.

Marcia Schreiber, Pres.
Eagles Club, Columbus, Nebr.

GOLDEN APPLE PIE

4 c. golden delicious apples,
  peeled and sliced
3/4 c. sugar
1 t. cinnamon
Butter
Pastry for 2 crust pie
Milk
Sugar

Sprinkle half of sugar over pie crust in pan. Arrange apples over sugar; sprinkle with remaining sugar and cinnamon. Dot with butter. Moisten edge of crust with water; press slashed top crust on moistened edges. Press edges together and flute. Brush top with milk and sprinkle with sugar. Bake at 450 degrees for 15 minutes. Reduce temperature to 350 degrees and bake 30 minutes longer. Yield: 6 servings.

Mrs. Chris Reitz, Pres.
Riverview Ext. Club, Paxton, Nebr.

APPLE CREAM PIE

2 c. apples
1 c. sugar
2 T. flour
1 t. cinnamon
2 eggs, separated
1/2 c. cream
1 baked pie shell

Cook apples as for sauce. Mix sugar, flour, cinnamon and egg yolks with cream. Stir into apples. Cook until thick. Pour into pie shell. Cover with meringue. NOTE: Good with ice cream. Yield: 6 servings.

Mrs. Eugene Romine, Pres.
Meth. Church WSCS, Rugby, N. Dak.

DUTCH APPLE PIE

1 unbaked pie shell
2-2 1/4 lb. baking apples
3/4 c. flour
1 c. sugar
Dash of salt
1 t. cinnamon
1/2 t. nutmeg
1/4 lb. butter

Peel and slice apples into pie shell. Mix flour, sugar, salt and spices; cut in butter with pastry blender. Heap this mixture on top of apples and bake at 375 degrees for 50 minutes. Yield: 6 servings.

Mrs. Donald C. Ward, Pres.
Jefferson PTA, El Dorado, Kans.

INDIAN APPLE PIE

1 9-in. unbaked pie shell
Raw apples, sliced
1 c. quick oats
1/4 c. brown sugar, firmly packed
1 T. presifted flour
1/8 t. salt
1/4 t. cinnamon
3 T. butter, melted
Vanilla ice cream

Fill unbaked pie shell with sliced raw apples. Mix oats, brown sugar, flour, cinnamon and salt. Spread this mixture evenly over apples and sprinkle with butter. Bake at 350 degrees for 45-60 minutes. Serve warm topped with vanilla ice cream. Yield: 6 servings.

Mrs. Merle D. Oldenettel, Pres.
Luth. LWML, Haven, Kans.

BANANA-BUTTERSCOTCH PIE

3/4 c. brown sugar, packed
1/3 c. flour
1/4 t. salt
2 c. milk
3 egg yolks
1 T. butter
1 t. vanilla
2 ripe bananas
1 baked 9-in. pastry shell

Mix brown sugar, flour and salt; add 1 cup milk and mix until smooth. Boil until thickened. Beat egg yolks with remaining milk and add to hot mixture; heat and stir until thickened. Remove from heat and add butter and vanilla. Slice bananas in pie shell and add filling. Top with meringue. Yield: 6 servings.

Mrs. Dick Spears, Pres.
HDU, Hoisington, Kans.

ALMOND-CHERRY CREAM PIE

1 stick pie crust mix
1/2 c. slivered almonds, chopped
1 1/3 c. or 15-oz. sweetened condensed milk
1/3 c. lemon juice
1/2 t. almond extract
1/2 c. heavy cream, whipped
1 can cherry pie filling

Mix pastry as directed on package; add almonds with water and bake. Cool. Combine milk, lemon juice and flavoring; stir until mixture thickens. Fold in whipped cream and spoon into pastry shell. Top with cherry pie filling and chill for 3 hours. Yield: 6 servings.

Mrs. Maurice Alt, Pres.
Project Club, Shelby, Nebr.

CHERRY CREAM PIE

Juice of 2 lemons
1 c. sweetened condensed milk
1/4 t. almond extract
1 t. vanilla
1 c. whipped cream
1 can frozen cherries, drained well
1/2 c. nuts
1 baked pastry shell

Combine lemon juice, milk, almond extract and vanilla; stir into whipped cream. Fold cherries and nuts into cream mixture and pour into pie shell. Refrigerate. Yield: 6-8 servings.

Helen Driskel, Pres.
All Saints Cath. Altar Soc., Wichita, Kans.

CHOCOLATE CHIP PIE

1/2 c. milk
18-20 marshmallows
2/3-1 c. heavy cream, whipped
1 to 1 1/2 sq. bitter chocolate, shaved
1 baked pie shell or graham cracker crust

Heat milk and marshmallows in double boiler; stir until marshmallows are dissolved. Cool and fold in whipped cream. Stir in chocolate, pour into pie shell and refrigerate. Yield: 6-8 servings.

Mrs. Ernest Westermann, Pres.
Luth. LWML, Nortinville, Kans.
Mrs. Clint Cross, Pres.
Get-Together HDU, Sedgwick, Kans.

CHOCOLATE CHIP PIE

1/2 lb. marshmallows (approx. 32)
3/4 c. milk
1/4 t. salt
1 c. heavy cream, whipped
1 t. vanilla
1 sq. unsweetened chocolate
1/4 c. nuts, chopped
1/4 c. coconut, grated or shaved chocolate
1 baked pie shell

Combine marshmallows, milk and salt in top of double boiler; heat until marshmallows are melted. Cool thoroughly. Fold in whipped cream, vanilla, chocolate and nuts. Pour into pie shell and garnish with coconut or chocolate. Chill.

Frances Dunquez, Pres.
Hill Top Homemakers, Sidney, Nebr.

CHOCOLATE DELITE PIE

3/4 c. sugar
1/2 c. butter
1 sq. semi-sweet chocolate, melted
1 t. vanilla
2 eggs
1 baked pie shell
Whipped cream
Nuts, chopped

Cream sugar and butter, add chocolate. Blend well; add vanilla. Add 1 egg at a time beating 5 minutes after each egg. Pour into baked pie crust. Chill. Serve with whipped cream and chopped nuts. Yield: 6 servings.

Mrs. Charles L. Weaver
Beta Sigma Phi, Ellsworth AFB, S. Dak.

CHOCOLATE-MINT PIE

PIE CRUST:
1 recipe for single crust
1 t. peppermint extract
Powdered sugar

Add peppermint extract to pastry dough. Roll dough, place in pan and bake. Sprinkle powdered sugar over crust after baking.

CHOCOLATE FILLING:
5 egg yolks, beaten
1/4 c. sugar
1/8 t. salt
1 6-oz. pkg. chocolate chips, melted
1 t. vanilla
1/4 t. butter flavoring (opt.)
5 egg whites, beaten
1/4 c. sugar
Whipped cream
Chocolate shavings

Beat egg yolks with sugar and salt until thick and lemon colored. Blend in chocolate, vanilla and flavoring. Beat egg whites with sugar until stiff peaks form; fold into chocolate mixture. Spoon into pie shell and chill until firm. Spread with whipped cream and sprinkle with chocolate shavings. Yield: 6 servings.

Mrs A. T. Purinton, Pres.
CWF, Shawnee Mission, Kans.

COLONIAL INNKEEPER'S PIE

1 1/2 sq. unsweetened chocolate
1/2 c. water
2/3 c. sugar
1/4 c. butter or margarine
1 1/2 t. vanilla
1 unbaked 9-in. pie shell with high rim

Melt chocolate in water; add sugar. Bring to boil, stirring constantly. Remove from heat. Stir in butter and vanilla. Set aside.

PIE FILLING:
1 c. flour, sifted
3/4 c. sugar
1 t. baking powder
1/2 t. salt
1/4 c. soft shortening
1/2 c. milk
1/2 t. vanilla
1 egg
1/2 c. walnuts, chopped

Sift dry ingredients. Add shortening, milk and vanilla. Beat 2 minutes. Add egg; beat 2 minutes. Pour into unbaked pie shell. Stir chocolate sauce; pour carefully over batter. Sprinkle top with nuts. Bake at 350 degrees for 55-60 minutes or until cake tester stuck in center comes out clean. Yield: 6 servings.

Mrs. Francis J. Gough, Pres.
Unitarian Fed. Women's Flwp.
Fargo, N. Dak.

CRANBERRY-APPLE PIE

1 1/2 c. cranberries, ground
2 1/2 c. pared apples, chopped
2 T. quick tapioca
1 1/2 c. sugar
1/4 t. salt
1 T. butter
Pie dough

Combine cranberries, apples, tapioca, sugar, salt and butter. Pour into unbaked pie shell, dot with butter and top with crust. Bake at 350 degrees for 35-40 minutes. Yield: 6 servings.

Mary Dawson, NG
Rebekah Lodge, Jennings, Kans.

GRAPE PIE

6 c. blue grapes
1 c. sugar
2 T. cornstarch
1/8 t. salt
1 T. lemon juice
1 unbaked pastry shell
Pastry strips

Remove stems and skins from grapes. Heat grape pulp for 5 minutes and sieve. Combine sugar, cornstarch and salt; mix with pulp. Add grape skins and lemon juice to pulp mixture. Pour into pastry shell and top with pastry strips. Bake at 425 degrees for 30 minutes. Yield: 6 servings.

Mrs. Anna A. Staab, Pres.
St. Timothy's Cath. Altar Soc., Satanta, Kans.

LEMON SPONGE PIE

Butter the size of an egg
2 c. sugar
4 eggs, separated
2 T. flour
Grated rind and juice of 1 lemon
2 c. milk
2 9-in. pastry shells
Dash of salt
Pinch of cream of tartar

Cream butter and sugar; add beaten egg yolks and beat well. Stir in flour, lemon juice, rind and milk. Beat egg whites until stiff with salt and cream of tartar. Fold lemon mixture into egg whites and pour into pie shells. Bake at 425 degrees for 15 minutes. Reduce heat to 325 degrees and continue baking for 30-40 minutes. Yield: 10 servings.

Mrs. W. L. Simpson, Treas.
HDU Adv. Coun., Marysville, Kans.

LEMON MERINGUE PIE SUPREME

1 c. sugar
1 1/4 c. water
1 T. butter
4 T. cornstarch
3 T. cold water
6 T. lemon juice
1 t. lemon rind, grated
3 egg yolks
2 T. milk
1 unbaked 8-in. pastry shell

Combine sugar, water and butter; heat until sugar is dissolved. Add cornstarch blended in cold water; cook slowly about 8 minutes until clear. Add lemon juice and rind; cook 2 minutes. Add egg yolks beaten with milk; bring to boiling point. Pour into 8-inch pastry shell. Cool; spread with meringue.

MERINGUE:
3 egg whites
6 T. sugar
1 t. lemon juice

Beat egg whites until stiff but not dry; add 2 tablespoons of sugar. Beat again; add 2 more tablespoons of sugar; beat thoroughly before adding last 2 tablespoons of sugar. Beat in lemon juice. Spread over filling and bake at 350 degrees for 15 minutes. Yield: 5 servings.

Naomi Baxley, Pres.
ABW Assn., Topeka, Kans.

ANNA MAUD PEACH PIE

Fresh peeled peaches, sliced
2 eggs, beaten
2 t. butter, melted
1 1/4 c. sugar
3 T. flour
1/8 t. salt
1 unbaked pastry shell

Fill pastry shell with sliced peaches. Combine eggs, butter, sugar, flour and salt; pour over peaches. Bake at 450 degrees for 15 minutes; reduce heat to 350 degrees for 20 minutes. Yield: 6 servings.

Mrs. Merlin B. Kraft, Pastor's Wife
First Church of God Miss'y. Soc.
Ashland, Kans.

FRESH PEACH-PECAN PIE

1/4 c. butter, softened
1/4 c. sugar
2 T. flour
1/2 c. light corn syrup
1/4 t. salt
3 eggs
1 1/2 c. fresh peaches, diced
1 9-in. unbaked pie shell

Cream together butter, sugar and flour; stir in syrup and salt. Mix well. Beat in eggs until just blended. Add peaches; pour into unbaked pie shell. Sprinkle with topping. Bake at 400 degrees about 35 minutes. Cool.

NUT CRUMB TOPPING:
1/4 c. flour
1/4 c. brown sugar
2 T. butter, softened
1/2 c. pecans, coarsely chopped

Combine flour and brown sugar; work in soft butter until crumbly. Add pecans. Yield: 6 servings.

Esther Springman, Sec.
Mrs. Jaycees, Gordon, Nebr.

PECAN PIE

1/2 c. butter
1 c. sugar
3 eggs, slightly beaten
3/4 c. dark corn syrup
1/4 t. salt
1/2 t. maple flavoring
1 1/2 c. pecans, chopped
1 unbaked pie shell
Pecan halves
Whipped cream

Cream butter and sugar; add eggs and beat until fluffy. Add corn syrup, salt, maple flavoring and chopped pecans. Pour into pie shell and bake at 375 degrees for 50-60 minutes. Top with pecan halves and whipped cream. Yield: 6 servings.

Clara Pakkebier, Pres.
Golden Hour Circle, Prairie View, Kans.

SOUTHERN PECAN PIE

3 eggs
1 t. vanilla
1/2 c. sugar
1/4 t. salt
4 t. butter, melted
1 c. dark corn syrup
1/4-1/2 c. pecans
1 unbaked pie shell

Combine all ingredients except nuts and beat well. Drop nuts in bottom of unbaked pie shell. Pour mixture over nuts and bake 15 minutes at 425 degrees. Reduce temperature to 350 degrees and bake for 30 minutes. Yield: 6 servings.

Mrs. Ike Bergen, Pres.
EUB Church WSWS, Sutton, Nebr.

OATMEAL PIE

3 eggs
2/3 to 3/4 c. granulated sugar
1 c. brown sugar
2 T. margarine
2/3 to 3/4 c. oatmeal
2/3 to 3/4 c. coconut
1 t. vanilla (opt.)
1 unbaked pastry shell

Beat eggs; add sugars and margarine. Mix until creamy. Combine oatmeal, coconut and vanilla; fold into creamed mixture. Pour into pie shell and bake at 300 degrees for 35 minutes. Yield: 5-6 servings.

Mrs. Harold Huntley, Pres.
CWF, Florence, Kans.
Louise Gropp, Pres.
CWF, Lakin, Kans.

O-SO-GOOD PIE

2 T. butter, melted
2 eggs, well beaten
1 c. sugar
1/2 t. cinnamon
1/4 t. cloves
Pinch of salt
2 T. vinegar
1/2 c. walnuts, chopped
1 9-in. pastry shell

Combine all ingredients except walnuts. Pour into pastry shell and top with walnuts. Bake at 350 degrees for 30 minutes. Yield: 6 servings.

Mrs. Larry Boeve, Pres.
Jaycee Jaynes, Phillipsburg, Kans.

PINEAPPLE-CREAM CHEESE PIE

1 8-oz. pkg. cream cheese, softened
1/2 c. sugar
1/2 t. salt
2 eggs
1/2 c. milk
1/2 t. vanilla
1 12-oz. jar pineapple preserves
1 9-in. unbaked pastry shell
1/4 c. pecans, chopped

Blend cream cheese, sugar, salt and eggs until smooth. Stir in milk and vanilla. Spread pineapple preserves on bottom of pie shell; pour cream cheese mixture over preserves. Sprinkle with pecans and bake at 400 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 50 minutes. Cool before serving. Yield: 6 servings.

Loreen Wiley, Pres.
Garden Club, Stafford, Kans.

PUMPKIN PIE

1 unbaked 9-in. pastry shell
3 eggs, beaten
3/4 c. sugar
3/4 c. canned pumpkin
1 c. milk
1/2 c. cream or evaporated milk
1/2 t. cinnamon
1/2 t. nutmeg
1/2 t. cloves
2 T. shortening, melted
1/2 t. salt
Whipped cream

Add all ingredients to beaten eggs, except whipped cream and mix well. Pour into pastry shell and bake at 425 degrees 10 minutes. Reduce heat to 350 degrees and bake until knife inserted in center comes out clean. Garnish with whipped cream. Yield: 9-in. pie.

Mrs. Lucy Karthauser, Pres.
Sacred Heart Cath. Altar Soc., Selden, Kans.

PUMPKIN PIE

1/2 c. sugar
2 eggs
3 T. (heaping) pumpkin
1 c. milk
1 t. (heaping) cinnamon
1 t. (level) ginger
1/4 t. nutmeg
1/2 t. allspice
1 unbaked 9-in. pie shell

Combine all ingredients for filling. Pour into pie crust. Bake at 350 degrees until knife inserted in center comes out clean. NOTE: Mixture will be thin, but it will thicken as it cooks.

Mrs. Carl T. Curtis
Wife of U. S. Senator from Nebr.
Washington, D.C.

RHUBARB PIE

3 rhubarb, chopped
1 1/2 c. sugar
2 T. flour
3 egg yolks
1 T. butter, melted
2 t. lemon juice
3 egg whites, beaten

Soak rhubarb overnight. Drain. Combine ingredients. Bake in unbaked pie crust at 250-300 degrees until rhubarb is soft. Combine egg whites, 2 tablespoons sugar, 1/2 teaspoon lemon juice and spread on top of hot pie and brown in oven. Yield: 1 pie.

Mrs. Lylle Rainforth, Pres.
XL Ext. Club, Wood River, Nebr.

FRESH STRAWBERRY PIE

1 9-in. baked pie shell
1 qt. strawberries, halved, washed and drained
3/4 c. water
3 T. cornstarch
1 c. sugar
1 t. lemon juice
1 c. heavy cream, whipped

Set 1 cup of strawberries aside. Arrange remaining strawberries in baked pie shell. Put 1 cup of strawberries in water and bring to a boil. Mix cornstarch and sugar; add to strawberries and cook until clear and thick. Add lemon juice and cool. Pour over strawberries in pie crust and spread with whipped cream. Yield: 6 servings.

Mrs. Goldie Wood
American Legion Aux., Logan, Kans.

MILE HIGH STRAWBERRY PIE

3 c. flour
1 t. salt
1 c. lard
1/4 c. butter
1 egg, beaten
6 T. cold water
1 T. vinegar

Mix flour, salt and shortenings. Combine eggs, water and vinegar. Mix well; add to flour mixture. Roll into a 10-inch pie shell. Bake at 425 degrees for 20 minutes. Refrigerate any remaining dough.

FILLING:
1 10-oz. pkg. frozen strawberries, thawed
1 c. sugar
2 egg whites
1 T. lemon juice
1/8 t. salt
1/2 c. whipped cream
1 t. vanilla

Combine strawberries, sugar, egg whites, lemon juice and salt. Beat at high speed for 15 minutes or until stiff. Fold in whipped cream and vanilla. Pile lightly into baked pie shell. Freeze overnight. Yield: 7 servings.

Mrs. Arnold Jacobson, Pres.
Mondakcan Dist. Nurses Assn.
Crosby, N. Dak.

SWEDISH PIE

1 T. butter
1/2 c. flour
3/4 c. sugar
2 1/2 c. cold milk
1 egg, beaten
1 t. vanilla
1 t. cinnamon
Pinch of salt

Melt butter in pie plate; grease plate with butter. Mix flour, sugar and milk; add egg, vanilla, cinnamon and salt. Pour into heated pie plate and bake at 350 degrees for 10 minutes. Reduce heat to 300 degrees and continue baking until mixture is set. Yield: 6 servings.

Mary Carver, Pres.
Free Meth. WMS, Ottawa, Kans.

FOOL-PROOF MERINGUE

1 level T. cornstarch
1-2 T. cold water
1/2 c. boiling water
3 egg whites, beaten
6 T. sugar
Pinch salt (opt.)
1 t. vanilla (opt.)

Stir cornstarch into cold water; add to boiling water and cook until clear. Cool. Gradually add sugar, salt and vanilla to egg whites. Beat until glossy and add to cooled cornstarch mixture. Pile on pie and bake at 375 degrees for 12-15 minutes.

Mrs. Delbert Chartier, Pres.
Sunshine HDU Club, Clyde, Kans.
Mrs. Lois Scott, WM
OES, Jennings, Kans.

PIE CRUST

1 c. shortening
3 c. flour
1/4 t. salt
1 T. vinegar
5 T. water
1 egg

Cut shortening into flour and salt; beat water, vinegar and egg. Add to flour mixture, roll out and place in pie pan. Bake at 350 degrees until brown. Yield: 2 double crust.

Mrs. Russell Morton, Pres.
Hi Neighbors HDU, Newton, Kans.

NEVER-FAIL PIE DOUGH

3 c. flour, sifted
1 t. salt
1 1/3 c. shortening
1 egg, beaten
1 T. vinegar

Add salt to flour; cut in shortening. Add vinegar to egg and stir into flour mixture. Roll to desired thickness and place in pie pan. Dough may be made ahead of time and refrigerated. Yield: Dough for 2 9-inch pies.

Mrs. Warren G. Leinen, Pres.
Meth. WSCS, Simpson, Kans.

Puddings

STEAMED CARROT PUDDING

1/2 c. butter
1 c. brown sugar
1 egg, beaten
1 1/2 c. flour
1/2 t. salt
1 t. baking soda
1/2 t. allspice
1/2 t. cinnamon
1/2 t. nutmeg
1/2 t. vanilla
1 c. ground apples
1 c. ground carrots
2/3 c. raisins
2/3 c. dates
2/3 c. nuts

Cream butter and sugar; add egg and beat. Stir in sifted dry ingredients, apples, carrots, raisins, dates and nuts. Pour into mold, cover with foil and steam about 3 hours. Yield: 10 servings.

AMBER SAUCE:
1 c. brown sugar
1/2 c. corn syrup
1/4 c. butter or margarine
1/2 c. cream or canned milk

Mix all ingredients in saucepan. Cook, stirring to blend well. Do not boil. Yield: 10 servings.

Mrs. Carl H. Priesner, Pres.
Rainbow Garden Club, Ogallala, Nebr.

APPLE PIE PUDDING

1 c. sugar
1/4 c. butter
1 egg
1 c. flour
1/2 t. salt
1 t. baking soda
1 t. cinnamon
1/2 c. nuts, chopped
2 1/2 c. apples, grated

Cream sugar and butter; add egg and beat. Sift dry ingredients and add to creamed mixture. Fold in nuts and apples. Pour into greased pan and bake at 325 degrees for 40-50 minutes.

SAUCE:
1/2 c. butter
1/2 c. coffee cream
1/2 c. granulated sugar
1/2 c. brown sugar
1 t. lemon juice (opt.)

Combine butter, cream and sugars. Bring to a boil and serve over apple mixture. Add lemon juice if desired. Yield: 12 servings.

Mrs. R. D. Holder
OES, Atchison, Kans.

DATE PUDDING

24 vanilla wafers, crushed
10 marshmallows, diced
1/2 lb. dates, chopped
1/2 c. cream
1/2 c. English walnuts, chopped
Whipped cream

Combine crushed wafers, marshmallows, dates, cream and walnuts. Shape into a 3 1/2-inch roll and chill for 12 hours. Cut in 1/2-inch slices and serve with whipped cream. Yield: 8 servings.

Mrs. Fern Dilts, Pres.
Meth. WSCS, Sedgwick, Kans.

DATE PUDDING

1 c. sugar
2 eggs, beaten
2 T. milk
1 t. baking powder
1/2 c. flour
1 c. seeded dates
1 c. nuts

Beat sugar and eggs; add baking powder mixed with milk. Add flour, nuts and dates to creamed mixture. Pour into a deep pie pan. Place pie pan in a shallow pan of water and bake at 300 degrees for 40 minutes. Top with whipped cream or ice cream. Yield: 6-8 servings.

Mrs. Keith Wingerd
Beta Sigma Phi Zi Alpha, Abilene, Kans.

BAKED DATE PUDDING

BATTER:
1 c. sugar
1 c. nuts, chopped
1 c. dates, chopped
1 c. milk
1 c. flour
1 T. baking powder

Combine all ingredients and mix well. Set aside.

SYRUP:
1 1/2 c. brown sugar
1 1/2 c. hot water
Whipped cream

Boil brown sugar and water; pour into 9-inch baking pan. Pour batter over syrup and stir slightly. Bake at 300 degrees for 1 hour. Cool and serve with whipped cream. Yield: 24 servings.

Mrs. Warren E. Cox, Pres.
American Legion Aux., Belle Plaine, Kans.

CHERRY PUDDING

PASTRY:
1 c. flour
5 T. powdered sugar
1 stick margarine

Combine flour, sugar and margarine; press into 6 x 10-inch pan and bake at 350 degrees for 15 minutes.

FILLING:
2 eggs
1 1/2 c. sugar
1/4 t. salt
1/4 c. flour
3/4 t. baking powder
3/4 c. pecans
1 t. vanilla
1 c. sour cherries, drained

Combine eggs, sugar, salt, flour, baking powder, pecans, vanilla and cherries. Pour over crust; return to oven and continue baking for 30 minutes.

Mrs. Marvin L. Garrison, Worship
CWF, Kiowa, Kans.

CHERRY PUDDING

1 c. sugar
1 T. butter
1 egg
1 c. fresh or frozen cherries,
  drained
1 c. flour, sifted
1/2 t. baking soda
1/2 c. nuts, chopped
Red food coloring (opt.)
1/4 t. lemon extract
1/2 t. lemon juice
Whipped cream

Cream sugar and butter; add eggs and cherries. Sift flour and soda; add nuts to flour. Combine creamed mixture, flour and nut mixture, red coloring, lemon extract and lemon juice. Pour into 8-inch square pan and bake at 375 degrees for 45 minutes. Serve with whipped cream, ice cream or cherry sauce. Yield: 9 servings.

Mrs. Willis L. Blume, Pres.
Modern Homemakes HDU, Sublette, Kans.

CRANBERRY PUDDING

1 1/3 c. flour
1/2 t. salt
1 t. soda
1/4 t. mace
1/4 t. cinnamon
1/4 t. cloves
1/2 c. light molasses
1/3 c. hot water
2 c. cranberries

Sift dry ingredients into bowl; add molasses and hot water. Mix; add cranberries. Pour into greased mold; place mold on rack in steamer or deep well cooker above water line. Steam for 2 hours.

SAUCE:
1 c. sugar
1 1/2 T. cornstarch
1 c. light cream
1/3 c. butter
1/2 t. vanilla

Mix sugar and cornstarch in top of double boiler. Add cream and butter. Heat until well blended, stirring often. Add vanilla. Serve warm over pudding. Yield: 6 servings.

Mrs. Fred L. Schultz, Pres.
PEO Chap. A, Valley City, N. Dak.

GELATIN-PLUM PUDDING

1 pkg. orange gelatin
3/4 c. grapenuts
3/4 c. sugar
1 3/4 c. boiling water
1/2 c. currants
3/4 c. raisins
3/4 c. nuts, chopped
1 c. dates, chopped
1/4-1/2 c. mixed candied fruits
1 t. cinnamon
1/4 t. cloves
1/4 t. salt
Whipped cream

Mix gelatin, grapenuts and sugar, add boiling water; cool. Cook raisins and currants until soft in small amount of water; cool. Combine with gelatin mixture. Add remaining ingredients except cream. Pour into mold, individual or otherwise. Serve with whipped cream. Yield: 8 servings.

Mrs. Alice Nickel, State Pres.
Natl. Assn. of Bank Women, Pierre, S. Dak.

SWEET POTATO PUDDING

2 c. sweet pototes, grated
1 c. milk
1 c. sugar
1/4 lb. butter
1 t. vanilla
1/2 t. salt

Grind or grate sweet potatoes into milk. Add sugar, butter, vanilla and salt. Pour into a baking dish and bake at 350 degrees for 1 hour. Top with marshmallows and brown slightly. Yield: 4 servings.

Minnie W. Looney, Pres.
LWWB, Oswego, Kans.

RAISIN PUDDING

1 c. flour
3 t. baking powder
1/2 c. granulated sugar
1/2 c. brown sugar
1/2 t. cinnamon
Pinch of salt
3/4 c. seedless raisins
3/4 c. milk
2 c. boiling water
1 c. sugar
2 T. butter
1 t. vanilla

Combine flour, baking powder, sugars, cinnamon, salt, raisins and milk. Mix well. Pour over mixture of water, 1 cup of sugar, butter and vanilla. Do not stir. Bake at 350 degrees for 45-50 minutes. May be served with cream. Yield: 10 servings.

Mrs. Beryl J. Evans, Pres.
Learn-A-Lot HDU, Wellington, Kans.

Miscellaneous

APPLE BARS

2 1/2 c. flour
1 c. shortening
1 c. plus 1 T. sugar
1 t. salt
1 egg, separated
Milk
2 handfuls wheaties or
cornflakes
Apples, sliced
1 t. cinnamon
1 c. powdered sugar
Hot water

Mix flour, shortening, 1 tablespoon sugar and salt as for pie crust. Mix egg yolk and enough milk to make 2/3 cups liquid. Add to pie crust and blend. Roll out half of dough and line cooky sheet bringing up on sides. Sprinkle wheaties or cornflakes on crust. Add apples, cinnamon and 1 cup sugar. Roll out other half dough; put on top and seal. Beat egg white until stiff and spread on top of crust. Bake at 350 degrees for 1 hour. Mix powdered sugar and enough hot water for good consistency. Spread over mixture. Yield: 15 servings.

Bernice Nelson, State Pres.
Chiropractic Aux., Elkton, S. Dak.

APPLE CRISP

4 c. raw apple, thinly sliced
1 3/4 c. sugar
2 t. cinnamon
1 c. flour
1/2 c. butter

Combine apple slices, 3/4 cup of sugar and cinnamon. Arrange in a 9 x 9-inch pan. Blend flour, remaining sugar and butter until crumbly. Sprinkle over apples and bake at 375 degrees for 25-30 minutes. Yield: 6 servings.

Mrs. Virgil Whipple, Pres.
Meth. WSCS, Beeler, Kans.

APPLE CRUNCH

2 eggs, beaten
1 1/2 c. sugar
1 c. flour
1/2 t. salt
2 t. baking powder
1 t. cinnamon
1 c. apples, diced
1/2 c. nuts

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Add sugar gradually to eggs and beat well; add flour, salt, baking powder and cinnamon. Fold in apples and nuts. Pour into greased pan and bake 30 minutes at 350 degrees. Serve with ice cream. Yield: 8-9 servings.

Mrs. Hollace Newell
Meth. WSCS, Stafford, Kans.

APPLE DESSERT

APPLE DESSERT:
- 1/2 c. shortening
- 2 c. sugar
- 2 eggs
- 2 1/2 c. flour
- 2 t. baking soda
- 1 t. nutmeg
- 1 t. cinnamon
- 1/2 t. salt
- 4 c. apples, finely chopped

Cream shortening and sugar; add eggs and beat well. Add sifted dry ingredients and blend thoroughly. Stir in apples and pour into 8 x 10-inch pan. Bake at 350 degrees for 45 minutes.

SAUCE:
- 1/2 c. butter, melted
- 2 T. flour
- 1/2 c. white sugar
- 1/2 c. brown sugar
- 1/2 c. top milk

Combine all ingredients and pour over dessert while hot. Yield: 8 servings.

Mrs. Erhardt Steinman, VP
OTOE Co. Nurses Assn.
Nebraska City, Nebr.

FRESH APPLE DESSERT

- 1/2 c. shortening
- 1 1/2 c. sugar
- 2 eggs, beaten
- 1 1/2 c. flour
- 1 t. baking soda
- 1 t. cinnamon
- 1 t. nutmeg
- 1 t. vanilla
- 3 c. apples, chopped
- 1/2 c. nuts

Cream shortening and sugar; add eggs, flour, baking soda, spices and vanilla. Stir in apples and nuts. Pour into baking pan and bake at 375 degrees for 25 minutes.

TOPPING:
- 1/2 c. brown sugar
- 2 T. milk or cream
- 5 T. butter, melted
- Whipped cream

Combine sugar, milk and butter. Remove cake from oven and spread with topping. Return to oven and continue baking for 25 minutes. Serve with whipped cream. Yield: 12 servings.

Mrs. David Meall
Meth. WSCS, Cawker City, Kans.

APPLE DUMPLINGS WITH RED CINNAMON SAUCE

- Pastry for 2 crust pie
- 6 med. apples, pared and cored
- 1 1/2 c. sugar
- 1/2 c. butter
- 1 3/4 c. water
- 1/2 c. red cinnamon candies

Roll pastry to 1/8-inch thickness. Cut into 6-7-inch squares. Place 1 apple in center of each pastry square. Sprinkle each apple with 1 tablespoon of sugar and dot with 1 teaspoon of butter. Reserve remaining sugar and butter for the sauce. Fold corners of pastry to center and seal edges. Place in 7 x 11 x 2-inch greased baking dish. Combine remaining sugar and butter with water and cinnamon candies. Stirring constantly, boil 1 to 2 minutes. Carefully pour hot syrup around dumplings. Bake at 375 degrees for about 45 minutes, or until apples are tender and pastry is golden brown. Baste occasionally with sauce. Yield: 6 servings.

Mrs. James Dunham, Pres.
Mothers Coun., Madison, Kans.

APPLE PAN DOWDY

- 4 tart apples, peeled and sliced
- 1/4 c. brown sugar or maple syrup
- 1/2 c. white sugar
- 1/4 c. butter, melted
- 1 egg
- 1 c. cake flour
- 1 t. baking powder
- 1/4 t. salt
- 1/4 c. milk
- 1 t. lemon juice
- 1/2 t. lemon rind, grated
- Whipped cream

Place apples in a greased baking pan; sprinkle with brown sugar. Stir white sugar into butter; add egg and beat vigorously. Sift dry ingredients and add alternately with milk to sugar mixture. Fold in lemon juice and rind. Pour over apples and bake at 350 degrees for 30 minutes. Remove from pan and serve warm with plain or whipped cream. Yield: 6 servings.

Mrs. Marcella Dannull, Pres.
American Legion Aux., Holdrege, Nebr.

APPLE GOODY

3 c. apples, sliced
1 c. sugar
1 T. (heaping) flour
Dash of salt
Cinnamon to taste

Mix well and put in bottom of cake pan.

1/4 t. soda
1/4 t. baking powder
3/4 c. flour
3/4 c. brown sugar
3/4 c. fine oatmeal
1/3 c. butter, melted

Mix and pat over apple mixture. Bake at 350 degrees for 20-30 minutes. Yield: 8 servings.

Mrs. Eva M. Jarabek, State Pres.
BPW Clubs, Mitchell, S. Dak.

APPLE SQUARES

2 1/2 c. flour, sifted
1 1/2 c. plus 1 T. sugar
1 t. salt
1 c. shortening
1 egg, separated
Milk
2/3 c. corn flakes, crushed
5 c. apples, peeled and sliced
1 t. cinnamon

Combine flour, 1 tablespoon sugar and salt. Cut in shortening. Add enough milk to egg yolk to make 2/3 cup. Add. Mix enough so dough shapes into ball. Roll half of dough to a 15 x 11-inch rectangle. Transfer to baking sheet. Cover with corn flakes. Add apples, 1 1/2 cup sugar and cinnamon. Roll out other half dough for top crust. Place over apples, pinch edges together. Top with stiffly beaten egg whites. Bake at 400 degrees for 40 minutes. While hot drizzle glaze over top.

GLAZE:
1 c. powdered sugar
2 T. lemon juice

Combine. Yield: 18 servings.

Mrs. Lorraine Kessler
American Legion Aux., Lehr, N. Dak.

APPLE ROLL

5-6 apples, peeled and ground
2 c. flour
6 T. shortening
3/4 c. milk
1 t. salt
4 t. baking powder
Butter
3 T. sugar
Cinnamon

Cut shortening into flour; add milk, salt and baking powder. Roll out dough; spread with butter and apples; sprinkle with cinnamon and sugar. Roll and cut like a cinnamon roll. Place cut side down in a buttered pan.

SYRUP:
2 c. water
1 1/2 c. sugar
1 T. butter

Combine water, sugar and butter; cook for 5 minutes. Pour over rolls and bake at 350 degrees for 40 minutes. Yield: 12 servings.

Mrs. Henry Crane, Pres.
CWF, Clay Center, Kans.

APPLE TORTE

4 eggs, well beaten
1 1/2 c. sugar
1 c. flour
1 t. baking powder
1 t. cinnamon
1/4 t. soda
1/4 t. nutmeg
1/4 t. salt
2 1/2 c. apples, sliced or diced
1/2 c. walnuts

Mix sugar and eggs. Add dry ingredients. Fold in apples and walnuts. Pour in greased loaf pan. Bake at 350 degrees for 45 minutes. Cool. Cut in squares. Top with ice cream of whipped cream and caramel sauce.

SAUCE:
1/2 c. sugar
1/2 c. brown sugar
1 c. cream
1/2 c. butter

Mix; boil 2 minutes; cool. Yield: 12 servings.

Mrs. John A. Strand
Church of God LWWB, Wahpeton, N. Dak.

APRICOT DELIGHT

35 graham crackers, crushed
1/4 lb. butter, softened
1/4 c. sugar
2 3-oz. pkg. cream cheese, softened
1 lge. pkg. dessert topping mix
1 can apricot pie filling

Combine graham crumbs, butter and sugar; pat half of graham mixture on bottom of 9 x 13-inch pan. Whip dessert topping according to package directions. Blend cream cheese and dessert topping until smooth. Pour apricot pie filling over graham crumbs; spread cream cheese mix-

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ture over apricots. Top with remaining crumbs and chill 1 hour. Yield: 12 servings.

Mrs. Wayne Kerr, Pres.
VFW Aux., Lincoln, Kans.

BAVARIAN CREAM DESSERT

1/2 lb. vanilla wafers or graham crackers, crushed
1/4 c. salad oil
1/4 c. cold water
1 T. or 1 envelope gelatin
3 eggs, separated
1/2 c. sugar
1/4 t. salt
1 1/2 c. milk
1 t. vanilla

Blend wafer crumbs and oil; pat three-fourths in bottom of pan and chill. Soften gelatin in cold water. Combine beaten egg yolks, sugar, salt and milk; cook until thickened, remove from heat and stir in gelatin until dissolved. Fold in vanilla and stiffly beaten egg whites; pour into crust and sprinkle with remaining crumbs. NOTE: Pineapple may be added if desired.

Fannie Headings
Plainveiw Mennonite Swing Circle
Hutchinson, Kans.

BLUEBERRY DESSERT

15 graham crackers, crushed
1/2 c. sugar
1/2 c. margarine
1 8-oz. pkg. cream cheese, softened
2 eggs, beaten
1/2 t. vanilla
1/2 c. sugar
1 can blueberry pie filling
Whipped cream

Combine graham crackers, sugar and margarine; pat in pie pan. Mix cream cheese, eggs, vanilla and sugar. Pour blueberry filling in pie shell, top with cream cheese mixture and bake at 350 degrees for 20 minutes. Cool. Top with whipped cream. Yield: 6 servings.

Mrs. Blanche Deichert, Reg.
DAR, Lawrence, Kans.

BOYSENBERRY DESSERT

2 c. graham cracker crumbs
1/4 c. butter, melted
1/2 c. milk
1/2 lb. marshmallows
1 c. heavy cream
1 1-lb. 3-oz. can sweetened boysenberries
3 T. cornstarch
1/4 c. sugar
1 T. lemon juice

Combine crumbs and butter; spread in 8 x 12-inch pan, reserving three tablespoons to sprinkle on top. Heat milk and melt marshmallows in it. Cool. Whip cream and fold in marshmallow mixture. Place berries in saucepan; add starch and sugar. Cook until thickened. Break up berries; add lemon juice. Cool. Pour half of marshmallow and cream mixture over crumbs, cover with berries. Top with remaining marshmallow mixture and crumbs. Refrigerate overnight. Yield: 12 servings.

Mrs. Eulalie Allen, Home Ext. Agent
Ward Co., Minot, N. Dak.

BUTTER CREAM TORTE

2 c. vanilla wafers, crumbled
1/2 lb. butter, softened
2 c. powdered sugar
4 eggs
1 can of pineapple
1 c. almonds, chopped
1 c. whipping cream
1/4 c. red and green cherries, chopped

Crush 1 cup vanilla wafers into 9-inch pan. Combine butter and sugar, using mixer at low speed. Add eggs one at at time; beat mixture vigorously. Add pineapple. Stir in almonds. Spoon mixture over crumbs. Sprinkle 3/4 cup crumbs on top. Beat cream until thick. Add cherries. Spread mixture on crumbs. Sprinkle 1/4 cup crumbs on top. Refrigerate 12 hours. Yield: 9 servings.

Grace Frey, Past State Pres.
Dental Asst., Michell, S. Dak.

CARAMEL DUMPLINGS

1 1/2 c. sugar
2 1/2 c. boiling water
1 (heaping) T. butter
1/2 t. vanilla

Melt and brown 1/2 cup sugar. Add boiling water, butter and remaining sugar; boil 10 minutes. Flavor with vanilla.

DUMPLING BATTER:
1/2 c. sugar
1 T. butter
1/2 c. milk
2 t. baking powder
Flour

Cream sugar and butter. Add milk, baking powder and enough flour to make a stiff batter. Drop batter into syrup by the teaspoonfuls. Bake for 15 minutes at 350 degrees. Yield: 6 servings.

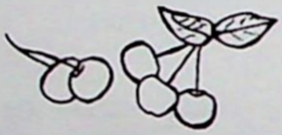
Miss Joyce Bower
Fall River Co. HDA, Hot Springs, S. Dak.

CANTALOUPE WITH IVORY FILLING

2 c. milk
1 T. unflavored gelatin
1/4 c. sugar
1/2 t. lemon extract
2 3-oz. pkg. cream cheese,
softened
2 lge. cantaloupes
1 c. fresh raspberries

Sprinkle gelatin over milk and let stand for 3-5 minutes. Stir in sugar and heat slowly until gelatin is dissolved. Remove from heat and add lemon extract. Beat cheese until smooth and add to gelatin mixture; chill until thick enough to mound. Cut cantaloupes in half lengthwise, remove seeds and wipe centers with a paper towel. Fill centers with gelatin mixture and chill until firm. Garnish with raspberries. Yield: 4 servings.

Mrs. John C. Hart, Pres.
Honeycomb Club, Sidney, Nebr.



CHERRY CHARMING

1 c. flour
1/3 c. brown sugar
1/2 c. butter
1/2 c. ground nuts
2 pkg. instant topping mix
1 3-oz. pkg. cream cheese, softened
2 T. milk
1 c. powdered sugar
1 can cherry pie filling

Combine flour, brown sugar and butter; mix with pastry blender and press into 9 x 13-inch pan. Bake at 350 degrees for 15 minutes. Sprinkle with nuts and cool. Prepare topping mix according to directions on box. Mix cream cheese, milk and powdered sugar; add cream cheese mixture to prepared topping mix. Pour into cooled crust and refrigerate overnight. Yield: 8-12 servings. Just before serving, top with cherry pie filling.

Mrs. Elwin Anthony, Pres.
Kilkare HDU, Satanta, Kans.

CHERRY DESSERT

20 whole graham crackers,
crushed
1/4 lb. butter, melted
1/2 lb. marhsmallows
1/2 c. milk
1 c. heavy cream, whipped
1 can cherry pie filling

Blend crackers and butter; spread half of mixture in 9 x 9-inch pan. Melt marshmallows in milk and cool. Add whipped cream and pour half of this mixture over graham crust. Refrigerate for 30 minutes or more. Pour pie filling over marshmallow layer, add remaining marshmallow mixture and top with remaining graham cracker mixture. Refrigerate until set. Yield: 9 servings.

Mrs. Frank Case, Pres.
Beta Sigma Phi City Coun., Lawrence, Kans.

FRENCH CHERRY DESSERT

1 lb. graham crackers, crushed
3/4 c. butter, melted
2 T. sugar
2 pkg. instant dessert topping
1 1/2 c. powdered sugar
1 8-oz. pkg. cream cheese,
softened
2 cans cherry pie filling

Mix crumbs, butter and sugar together; press into bottom of 13 x 9 x 2-inch pan. Bake at 350 degrees for 8 minutes. Mix each envelope of instant dessert topping as directed on package. Mix powdered sugar with cream cheese; blend whipped mixture into cheese mixture. Spread over crumb crust and top with the cherry pie filling. Yield: 15 servings.

Mrs. Glen Eberly, Pres.
EUB Church WSWS, Maize, Kans.

CHERRY ICE BOX DESSERT

2 c. fine graham cracker
crumbs
2 T. sugar
1/4 lb. margarine, melted
1 envelope dessert topping mix
1 8-oz. pkg. cream cheese,
softened
1 c. powdered sugar
1 No. 2 can cherry pie filling

Combine graham crumbs with sugar and margarine; press evenly in bottom of 8 x 11-inch pan. Chill. Mix dessert topping according to package directions. Beat cream cheese and powdered sugar until smooth. Mix cream cheese and sugar with dessert topping; pour into graham cracker crust. Top with cherry pie filling and chill. Yield: 8-10 servings.

Mrs. Howard A. Hemphill, Pres.
Meth. WSCS, Broughton, Kans.

FRENCH CHERRY DESSERT

3 egg whites, beaten
1 c. sugar
20 soda crackers, crushed
1 t. vanilla
1 t. vinegar
1 t. baking powder
1/2 c. pecans, chopped
1 box instant topping mix, prepared
1/2 c. powdered sugar
1 1/2 t. vanilla
1 8-oz. pkg. cream cheese, softened
1 can cherry pie filling

Beat egg whites until stiff; gradually add sugar and beat. Mix crackers, vanilla, vinegar, baking powder and pecans; add to egg white mixture. Spread in 9 x 13-inch buttered baking dish and bake at 325 degrees for 20 minutes. Cool. Prepare instant topping mix according to directions on the package. Add powdered sugar, vanilla and cream cheese; beat until smooth and spread over baked egg white. Spoon cherry pie filling over cream cheese layer. Yield: 12 servings.

Alice Kegley, Pres.
Beta Sigma Phi Sor., Upsilon Chap.
Kearney, Nebr.

CHERRY MOLD

1 can pie cherries
1 c. sugar
1/2 t. red food coloring
1 c. boiling water
2 pkg. cherry gelatin
1 No. 2 can crushed pineapple
1/4 c. nuts, chopped
1/2 c. marshmallows

Cook cherries and sugar for 5 minutes; cool slightly and add coloring. Dissolve gelatin in boiling water; cool until partially set. Fold in cherry mixture and remaining ingredients. Pour into mold and chill until firm. Yield: 15 servings.

Mrs. William Short, Chmn.
Chase Co. HD Coun., Elmdale, Kans.

CHOCOLATE WAFER DESSERT

1 1/4 c. chocolate wafers, crushed
1/4 c. butter, melted
3 egg yolks, beaten
1/2 c. sugar
1/4 t. salt
1 c. milk, scalded
1 T. plain gelatin
1/4 c. cold water
1 t. vanilla
3 egg whites, beatenstiff
1 c. pineapple, drained
1 c. whipping cream, whipped

Combine crushed wafers and butter; press half of crumbs in bottom of 9 x 13-inch pan. Add a little milk to egg yolks; combine yolks, milk, sugar and salt. Cook until mixture coats a spoon. Dissolve gelatin in cold water; add to hot mixture and cool. When slightly set; fold in egg whites, vanilla, whipped cream and drained pineapple. Pour over wafers and top with remaining crumbs. Refrigerate until firm. Yield: 9-12 servings.

Mrs. Carl Brose, Pres.
HD Coun., Valley Falls, Kans.

CITRUS CHIFFON

1 T. unflavored gelatin
1/4 c. water
1 c. sugar
4 eggs, separated
1/2 c. orange juice
1/4 t. salt
1 T. orange rind
1 T. lemon juice
1 baked pie shell
Whipped cream
Mint leaf

Moisten gelatin in water. Beat egg yolks until light; add 1/2 cup of sugar, juices, rind and salt. Cook until slightly thickened. Add gelatin and beat while hot. Cool. Beat egg whites with remaining sugar. Fold custard into whites and pour into pie shell. Top with whipped cream and garnish with mint leaf. Yield: 6 servings.

Mrs. Glen D. Knosp, Pres.
St. Paul EUB Church WSWS, Elmwood, Nebr.

COCONUT CRUNCH TORTE

1 c. graham cracker crumbs
1/2 c. moist coconut
1/2 c. walnuts, chopped
4 egg whites
1/4 t. salt
1 t. vanilla
1 c. granulated sugar

Combine graham crackers, coconut and nuts. Beat egg whites with salt and vanilla until white and foamy; gradually add sugar and beat until egg whites form stiff peaks. Fold egg whites into graham cracker mixture. Pour into well greased 9 x 9-inch pan and bake at 350 degrees for 30 minutes. Yield: 9 servings.

Mrs. D. I. Parker, Pres.
First Plymouth Cong., Women's Assn.
Lincoln, Nebr.

COMPANY'S COMING

3 egg whites, beaten
1 c. sugar
1 c. nuts
1/2 t. cream of tartar
18 white crackers, rolled
1 t. vanilla

Mix all ingredients together and bake at 325 degrees for 35 minutes.

TOPPING:
1/2 pt. heavy cream, whipped
1 6-oz. jar pineapple preserves
Coconut

Cool dessert. Spread whipped cream on top, cover with pineapple preserves and sprinkle with coconut. Refrigerate. Yield: 12-15 servings.

Mrs. Orva Leonard, Pres.
Haskell Co. Garden Club, Sublette, Kans.

CONCORD CHIFFON

1 T. unflavored gelatin
1/4 c. plus 2 T. water
3 eggs, separated
1/2 c. grape juice
1/2 c. honey
Few grains salt
2 T. flour
2 T. lemon juice
1 t. lemon rind, grated
2 T. sugar
1 baked pie shell (opt.)
Whipped cream
Grape jelly

Dissolve gelatin in cold water. Beat yolks and blend with grape juice, honey, and salt. Blend flour and 2 tablespoons water to make smooth paste; stir in. Cook over hot water until thick. Add softened gelatin; add lemon juice and rind. Allow to partially set. Beat egg whites until frothy; add sugar. Beat until stiff. Fold into thickened grape mixture. Pour into pie shell. Chill two hours. Garnish with whipped cream and chilled bits of grape jelly. Yield: 6 servings.

Mrs. Paul Aude, Sec.
Suzette Ext. Club, Sidney, Nebr.

CREAM PUFFS

1/2 c. butter
1 c. boiling water
1 c. flour, sifted
1/4 t. salt
4 eggs

Add butter to boiling water and heat until butter is melted. Add flour and salt all at once and stir vigorously until mixture forms a ball that does not separate. Remove from heat and cool slightly. Add eggs one at a time; beat hard after each addition until mixture is smooth. Place by spoonfuls 2-inches apart on a greased cooky sheet and bake at 325 degrees for 35 minutes. Cool and cut a hole in top of each and fill with cream filling. Yield: 12 servings.

Mrs. Clement Johnson, Pres.
New Gottland Covenant Women
Lindsborg, Kans.

PARTY PUFFS

4 egg whites
1 1/2 c. sugar
1 t. vanilla
1 1/2 c. pecans, chopped

Beat egg whites and sugar in double boiler and heat until warm. Remove from heat and beat until firm peaks are formed. Fold in vanilla and pecans. Drop by teaspoonfuls on ungreased cookie sheet and bake at 325 degrees for 12-15 minutes. Yield: 5 dozen.

Mrs. Orva Leonard, Pres.
Haskell Co. Garden Club, Sublette, Kans.

REFRIGERATED DATE ROLL

2 c. dates, cut up
1/4 c. cream
2 c. sm. marshmallows
1 c. whipped cream
1/2 t. vanilla
1/8 t. salt
1 c. pecans, chopped
1/2 lb. graham crackers, crushed
1 c. shredded coconut
Whipped cream

Blend all ingredients together. Form into rolls 3 to 4-inches in diameter and roll in waxed paper. Chill, slice and serve with whipped cream. Yield: 18 servings.

Mrs. Wayne Cooper, Pres.
PTA Coun., Chanute, Kans.

CRIMSON COMPOTE

1 10-oz. pkg. frozen raspberries, thawed and drained
1/4 c. raspberry juice
1 No. 2 can cherry pie filling
1 pt. fresh whole strawberries, cleaned
1 T. sugar
Sour cream

Combine raspberries, juice, cherry pie filling, strawberries and sugar; stir gently until well blended. Spoon into parfait glasses and top with sour cream. Chill 2-3 hours. Yield: 8 servings.

Joan Meier, Pres.
Zeta Nu Sor., Scott City, Kans.

PINEAPPLE PUDDING CUP CAKES

3 eggs, separated
1 c. sugar
2/3 c. pineapple juice
1/2 t. lemon rind, finely grated
1 envelope unflavored gelatin
1/4 c. cold water
8 drops green coloring (opt.)
1 sm. angel food cake
Pineapple slices
Whipped cream

Combine beaten egg yolks, 1/2 cup sugar, pineapple juice and lemon rind in top of double boiler. Cook 5 minutes; stir constantly. Remove from heat; stir in gelatin softened in cold water and coloring. Cool. Beat egg whites until stiff but not dry; gradually add remaining sugar and beat until stiff peaks are formed. Fold cooled mixture into egg whites; add cake broken in small pieces. Spoon into oiled 5-ounce custard cups and refrigerate for 4 hours. Unmold onto pineapple slices and garnish with sweetened whipped cream. Yield: 8 servings

Mrs. Paul Moore, Past Pres.
Theodore Roosevelt PTA, Manhattan, Kans.

SOUR CREAM CUP CAKES

1 egg, beaten
1 c. sour cream
1 c. brown sugar
1 1/2 c. cake flour
1/2 t. soda
1/2 t. salt
1/2 c. nuts, chopped
1 t. vanilla

Combine all ingredients. Bake at 375 degrees for 15 minutes. Yield: 18 servings.

Mrs. Ben Hanson, Pres.
Pioneer Daughters Club
Turtle Lake, N. Dak.

FRUIT DESSERT

1 c. miniature marshmallows
1 c. coconut, shredded
1 c. sour cream
1 c. pineapple cubes, drained
1 c. Mandarin oranges, drained
1 c. frozen raspberries, drained or 1 cup fresh strawberries

Toss all ingredients in large mixing bowl and chill a few hours before serving. Yield: 6 servings.

Mrs. Robert J. Danford, Pres.
Meth. WSCS, S. Hutchinson, Kans.

FRUIT DESSERT

2 1/2 c. cooked peaches or other fruit
1/4 c. granulated sugar
3/4 c. brown sugar
1 c. peach juice, hot
3 c. flour, sifted
3 t. baking powder
1/2 t. salt
5 T. shortening
2/3 c. milk
1 egg, well beaten
Granulated sugar

Place drained peaches in greased baking dish. Combine sugars and hot peach juice; pour over peaches. Add shortening to sifted dry ingredients and cut in until mixture is as fine as meal. Mix milk and eggs; stir into flour mixture with a fork. Drop by spoonfuls over hot peaches. Sprinkle with granulated sugar and bake at 400 degrees for 25 minutes.

Laura Seastrom, Pres.
Happy Homemakers Club, Burlingame, Kans.

MOLDED FRUIT DESSERT

1 pkg. lemon gelatin
2 bananas, sliced
2 sm. cans crushed pineapple, drained
2 c. miniature marshmallows
Juice from pineapple
1/2 c. sugar
1 egg
2 1/2 T. flour
1 c. whipped cream

Prepare gelatin according to directions on package. Add bananas, pineapple and marshmallows. Chill until firm. Add water to pineapple juice to make 1 cup. Combine juice, water, sugar, egg and flour; cook until thickened. Chill. Fold in whipped cream; spread over gelatin mixture and chill. Yield: 12 servings.

Mrs. Bryce Anderson
EUB Church WSWS, Kearney, Nebr.

GINGERBREAD

1/2 c. butter and lard
1/2 c. sugar
1 c. molasses
2 1/2 c. flour
1 t. cinnamon
1 t. ginger
1 t. cloves
2 eggs, well beaten
2 t. baking soda
1 c. boiling water

Cream shortening and sugar; add molasses and mix well. Add sifted flour and spices. Stir until blended and add eggs. Add soda dissolved in water and stir just enough to mix thoroughly. Pour into two greased and floured 8-inch square pans and bake at 350 degrees for 40 minutes. Yield: 10 servings.

Mrs. Isabelle Estes, Past Pres.
BPW Club, Pittsburg, Kans.

GRANDMOTHER'S GINGERBREAD

1/2 c. sugar
1/2 c. butter
1 c. sorghum molasses
1 egg, well beaten
2 c. boiling water
2 t. baking soda
2 c. flour
1 t. cinnamon
1 t. cloves
1 t. ginger

Cream sugar and butter; add molasses and egg.Dissolve baking soda in boiling water and add to creamed mixture. Stir in flour and spices. Pour into greased and floured 9 x 13-inch pan and bake at 350 degrees for 25-30 minutes. Yield: 15 servings.

Mrs. Russell Webster, Pres.
Happy Homemakers HDU, Scott City, Kans.

HEAVENLY HASH

1 c. cooked rice
1/2 c. whipping cream,
  whipped
20 sm. marshmallows
1/2 c. pecans
1/2 c. grated pineapple or
  apricots, drained
4 T. powdered sugar
1 t. vanilla

Cool rice; fold in whipped cream, marshmallows, pecans, pineapple, sugar and vanilla. Place in mold and refrigerate until firm. Yield: 4-6 servings.

Lelia N. Myers, Pres.
BPW Club, Humboldt, Kans.

JELLY ROLL

1 1/2 c. sugar
4 eggs
1 1/2 c. flour
2 t. baking powder
1 c. boiling water
1/2 t. vanilla
Jelly

Beat sugar and eggs until light and fluffy; add flour and baking powder and beat well. Stir in water and vanilla. Bake in shallow pan at 350 degrees for 25 minutes. Turn out on a cloth well sprinkled with sugar. Spread with jelly and roll. Yield: 25 servings.

Ethel Gilley, Pres.
Sunflower HEU, Kinsley, Kans.

DUTCH HONEY

1/2 c. brown sugar
1 c. cream
1 c. white sugar
1 c. white syrup

Mix all ingredients and bring to a slow boil. Serve on biscuits, pancakes, waffles or puddings. May also be served on fruit or ice cream.

Jessie Belle McCay, Sec.
Ext. Serv., Meade, Kans.

OLD-FASHIONED MINCEMEAT

2 c. chopped or ground cooked
  beef
2 c. raisins
1 c. currants
4 c. apples, chopped
2 1/2 c. sugar
1/2 c. vinegar
2 t. cinnamon
1 t. cloves
2 T. butter

Combine all ingredients and cook until apples are tender. Seal into hot jars for canning or cool and pack in pint containers for freezing. (The mincemeat does not freeze hard, it will have a mushy consistency). Yield: 4 pints.

Mrs. Harold Patry, Pres.
St. Marks Cath. Altar Soc., Colwich, Kans.

MINT DAZZLES

2 c. vanilla wafers, crushed
3/4 c. butter
1 1/2 c. powdered sugar
3 eggs, slightly beaten
3 sq. chocolate, melted
1 1/2 c. whipped cream
1 sm. pkg. miniature marshmallows
1/2 c. peppermint stick candy,
  crushed

Mix crushed wafers and 1/4 cup melted butter. Press firmly in bottom of greased 9 x 12-inch pan. Cream 1/2 cup butter and sugar. Add eggs and chocolate. Beat until light and fluffy. Spoon over crumbs; cool in refrigerator. Mix whipped cream with marshmallows gently. Spread over chocolate mixture. Sprinkle with candy. Yield: 12-15 servings.

Mrs. Gerry McArthur, Pres.
Beta Sigma Phi XI Kappa, Pierre, S. Dak.

MINT DELIGHT

Oreo Cookies, crushed
1 pt. heavy cream, whipped
1 3/4 c. colored after-dinner
mints
4 c. miniature marshmallows

Butter 9 x 13 x 2-inch pan; pat cookie crumbs in bottom. Fold mints and marshmallows into whipped cream. Pour mixture over cookie crumbs and sprinkle top with remaining crumbs. Chill 24 hours. Yield: 15 servings.

Mrs. William Roe, Pres.
EUB Church WSWS, Republic, Kans.

ORANGE-MARSHMALLOW DESSERT

1 lb. marshmallows
1/2 c. orange juice
1 c. ginger ale
2 c. cream, whip
1 lge. angel cake, baked

Melt marshmallows in orange juice in double boiler. Cool. Add ginger ale; chill until syrupy. Fold in whipped cream. Tear angel food cake into pieces. Place in 9 x 12 x 2-inch pan. Pour marshmallow mixture over cake. Chill overnight. Cut in squares. Garnish with Maraschino cherries. Keeps well frozen. Yield: 24 servings.

Helen Mehrer, Pres.
Meth. WSCS, Mott, N. Dak.

PEARS GLORIOUS

1 No. 2 1/2 can pear halves,
drained
1/2 c. pear liquid
1 pkg. lime gelatin
Whipped cream

Arrange pears in 7 x 11-inch baking pan. Pour liquid over pans and sprinkle with gelatin. Bake at 250 degrees for 30 minutes. Chill, spoon into sherberts and top with whipped cream. Yield: 6-8 servings.

Mrs. Lester Hootman, Reg.
DAR, James Ross Chap.
Overland Park, Kans.

PARTY PINK QUICK

2 c. oatmeal
1/3 c. powdered sugar
1/2 t. salt
1/2 t. cinnamon
6 T. margarine, melted
1 3-oz. pkg. strawberry gelatin
1 10-oz. pkg. frozen strawberries, sliced
1 c. boiling water
Cold water
1/2 lb. miniature marshmallows
1/2 c. milk
1 c. cream, whipped or 1 pkg.
dessert topping mix

Mix oatmeal, powdered sugar, salt, cinnamon and margarine; press in 9-inch pie tin. Bake at 350 degrees for 15 minutes. Dissolve gelatin in boiling water. Drain strawberries and save juice. To juice add enough cold water to make 1 cup liquid. Add to gelatin mixture and chill until partially set. Combine marhsmallows and milk; heat until melted. Cool thoroughly and fold in whipped cream. Add strawberries to gelatin. Swirl marshmallow mixture into gelatin in marble effect. Pour into crust; chill. NOTE: Can be made a day before serving. Yield: 8-12 servings.

Miss Frieda A. Sloop, Pres.
BPW Club, Aberdeen, S. Dak.

PECAN SLICES

1 c. plus 2 T. flour, sifted
1/2 c. butter
2 eggs, beaten
1 1/2 c. brown sugar
1 c. pecans, chopped
1/2 c. coconut, grated
1/2 t. baking powder
1/2 t. salt
1 t. vanilla
1 1/2 c. powdered sugar
Lemon juice

Combine 1 cup flour and butter until smooth paste. Spread in 9 x 12-inch pan. Bake at 350 degrees for 12 minutes. Combine 2 tablespoons flour and remaining ingredients except powdered sugar and lemon juice. Spread mixture over baked dough. Bake at 350 dedegrees for 25 minutes. When cool spread with mixture of powdered sugar and enough lemon juice to make good consistency. Cut into oblong pieces. Yield: 2 dozen.

Miss Mary Kretschmar, Pres.
Ashley Woman's Club, Ventunia, N. Dak.

PINEAPPLE CREAM

2 envelopes unflavored gelatin
1 c. cold water
2 c. boiling water
1 1/2 c. sugar
1 1/2 c. pineapple, grated
1/2 t. soda
Juice of 1 lemon
1/2 pt. cream, whipped

Soften gelatin in cold water. Add remaining ingredients. Put in the refrigerator until it begins to set. Add whipped cream; fold into pineapple mixture. Let set until firm. Yield: 10 servings.

Mrs. Encell Raetz, WM
OES, Lead, S. Dak.

PINEAPPLE-ANGEL DESSERT

2 T. unflavored gelatin
1/3 c. cold water
3 egg yolks, beaten
2 c. milk
1 c. sugar
1 No. 1 can pineapple, drained
2 c. heavy cream, whipped
3 egg whites, stiffly beaten
1/2 c. nuts, chopped
1 angel food cake, remove crusts and break into pieces
Whipped cream

Soften gelatin in cold water. Add milk and sugar to eggs and mix well. Cook over hot water until mixture coats spoon. Add softened gelatin and stir until dissolved. Cool. Fold in pineapple, whipped cream, egg whites and nuts. Line bottom of oiled angel cake pan with half of pieces of angel cake. Pour half of gelatin mixture over cake and repeat layers. Chill, unmold and garnish with whipped cream. Yield: 10-12 servings.

Mrs. Charles Martin, Pres.
Beta Sigma Phi Sor., Coffeyville, Kans.

PINEAPPLE DESSERT

1 envelope gelatin
1/2 c. cold water
1/2 c. boiling water
3/4 c. sugar
1 c. crushed pineapple
1 pt. whipping cream
1 round angel food cake

Dissolve gelatin in cold water. Let stand 5 minutes. Stir in boiling water. Add sugar and crushed pineapple. Let stand until jellied. Whip cream until stiff; fold into pineapple mixture. Break Angel food cake in bite size pieces. Lay pieces loosely in glass 12 x 8 1/2-inch bake dish. Cover with layer of pineapple mixture; repeat. Refrigerate. Let stand over night. Yield: 10 servings.

Mrs. Ada Neihart, Pres.
BPW Club, Lyndon, Kans.

MOLDED PINEAPPLE

1 pkg. lemon gelatin
1 1/2 c. hot water
1/2 c. sugar
1/2 pt. whipping cream, whipped
1/2 lb. miniature marshmallows
1 c. nuts, chopped
1 can crushed pineapple, drained
Graham cracker crumbs

Dissolve gelatin in hot water; add sugar and cool. Combine whipped cream, marshmallows, nuts and pineapple; fold into cooled gelatin. Line 9 x 13-inch pan with graham crumbs; reserve some crumbs for top of dessert. Pour mixture into pan and sprinkle with remaining crumbs. Chill for 12 hours. Yield: 12 servings.

Mrs. Beulah Atkinson, NG
Rebekah Lodge, Winona, Kans.

RASPBERRY RIBBON

2 pkg. raspberry gelatin
2 T. sugar
1 pt. hot water
Raspberry juice
1 15-oz. can raspberries, drained
1 lb. vanilla wafers, crushed
1 pt. whipping cream, whipped

Dissolve gelatin and sugar in hot water and raspberry juice. Chill until slightly thickened; add raspberries. Place a layer of crushed wafers into a mould, add a layer of gelatin mixture and a layer of whipped cream. Repeat layers and top with crumbs. Chill.

Mrs. Betty Bass, Pres.
BPW Club, Topeka, Kans.

REFRIGERATED DESSERT

1/2 lb. vanilla wafers, crushed
1 c. powdered sugar
1/4 c. butter
1/2 c. nuts, chopped
2 eggs
1 sm. bottle Maraschino cherries, chopped
1/2 pt. whipping cream, whipped

Place half of crumbs in 8-inch square pan. Cream sugar, butter and eggs; pour over wafers. Fold nuts and cherries into whipped cream and spread over creamed mixture. Sprinkle with remaining crumbs and refrigerate. Yield: 9 servings.

Mrs. Marie Andres, Pres.
Pleasant Homemakers, Elbing, Kans.

DAKOTA RHUBARB CRUNCH

1 c. flour, sifted
3/4 c. uncooked oatmeal
1 c. brown sugar
1/2 c. butter, melted
1 t. cinnamon
4 c. rhubarb, diced
1 c. sugar
2 T. cornstarch
1 c. water
1 t. vanilla

(Continued on next page)

Mix flour, oatmeal, brown sugar, and cinnamon until crumbly. Press half of crumbs in greased 9-inch layer pan. Cover with diced rhubarb. In a small sauce pan combine sugar, corn starch, water and vanilla. Cook until thick and clear, stirring constantly. Pour over rhubarb; top with remaining crumbs. Bake at 350 degrees for 1 hour. Cut in squares; serve warm. NOTE: May serve with whipped cream or ice cream. Yield: 8 servings.

Mrs. Clovis Ralph, Pres.
Divide Co. Homemaker's Coun.
Crosby, N. Dak.

STRAWBERRY TORTE

16 graham crackers, crushed
1/2 c. butter, melted
1/2 c. sugar
1 8-oz. pkg. cream cheese, softened
1/2 c. sugar
2 eggs
1 can strawberry pie filling
Whipped cream

Blend graham crackers, butter and sugar; spread over bottom of oblong pan. Combine cream cheese, sugar and eggs; beat until smooth. Pour over graham cracker crust. Bake at 325 degrees for 25 minutes. Remove from oven and cool. Spread strawberry pie filling over cream cheese and refrigerate 24 hours. Top with whipped cream. Yield: 8 servings.

Mrs. Margaret Sexton, Pres.
Pilot Club, Leavenworth, Kans.

CHERRY TART

CRUST:
1 c. graham cracker crumbs
1/4 c. butter, melted
1/4 c. sugar

Blend graham crumbs, butter and sugar. Pat into pie pan.

FILLING:
1 8-oz. pkg. cream cheese, softened
1/2 c. sugar
2 eggs
1 t. vanilla
2 cans cherry pie filling
Whipped cream

Mix cream cheese, sugar, eggs and vanilla; spread over graham cracker pie shell and bake at 350 degrees for 20 minutes. Cool. Spread pie filling over cheese mixture and top with whipped cream. Yield: 12 servings.

Mrs. Charles Linn, Jr. Pres.
Eagle PTO, Waldron, Kans.

SWEDISH TARTS

1 c. butter
1/2 c. sugar
1 egg, well beaten
1 t. vanilla (opt.)
2 c. cake flour

Cream butter and sugar; add egg, vanilla and cake flour. Press one teaspoon of dough into ungreased muffin tin. Hollow center and fill with filling mixture. NOTE: Dough is easier to handle if refrigerated for several hours.

FILLING:
1 egg, beaten
1/2 c. sugar
3/4 c. ground walnuts

Combine egg, sugar and walnuts. Spoon mixture into shells and bake at 350 degrees for 12-15 minutes. Yield: 24 servings.

Mrs. Alfred Lueke, Co. Chmn.
Women's Ext. Club, Schuyler, Nebr.

TUTTI-FRUTTI DESSERT

1 c. flour
1 c. sugar
1 t. baking soda
1/4 t. salt
1 No. 2 can fruit cocktail, drained
1 egg, beaten
1/2 c. nuts, chopped
1/2 c. brown sugar

Combine flour, sugar, soda and salt. Add egg to fruit cocktail; stir in dry ingredients. Pour into buttered loaf pan and sprinkle with nuts and brown sugar. Bake at 350 degrees for 35 minutes. Yield: 8-10 servings.

Mrs. W. L. Morse, Past Chmn.
Lamar Trinity EUB Church WSWS
Imperial, Nebr.

SPECIAL K BARS

1 c. white syrup
1 c. sugar
1 c. peanut butter
6 c. Specail K cereal
1 c. flaked coconut (opt.)
Chocolate chips (opt.)

Heat syrup and sugar until bubbly. Mix syrup mixture with peanut butter; add Special K and coconut. Put in greased 9 x 12-inch pan. Sprinkle with chocolate chips or other type chips. Put under broiler long enough for chips to melt so they may be spread. Yield: 36 servings.

Mrs. C. K. Gerlach, Nat. Dir.
NAPHCC Assn. Aux., Rapid City, S. Dak.
Catherine Kunz, Pres.
St. Pius Cath. Christian Mothers' Club
New Salem, N. Dak.

ABBREVIATIONS OF ORGANIZATIONS AND OFFICERS

AAUW	American Association of University Women
ABW Assn.	American Business Women's Association
Act. Chmn.	Activities Chairman
Alt. Dir.	Alternate Director
Assn.	Association
Ass'y.	Assembly
Aux.	Auxiliary
BPW	Business and Professional Women
Bapt.	Baptist
Bus.	Business
Chmn.	Chairman
Cir.	Circle
Co.	County
Comm.	Community
Cong.	Congregational, Congregation
Cor. Sec.	Corresponding Secretary
CWF.	Christian Women's Fellowship
DAR	Daughters of the American Revolution
Dist. Dir.	District Director
Ext.	Extension
E and R	Evangelical and Reformed Church
EUB	Evangelical United Brethren Church
Flwp.	Fellowship
HDC	Home Demonstration Club
HD Council	Home Demonstration Council
Heb.	Hebrew
Hosp.	Hospital
Jr.	Junior
LDS	Latter Day Saints
LWML	Lutheran Women's Missionary League
LWV	League of Women Voters
Lit.	Literary
MM	Merited Member
Mbrshp.	Membership
Med.	Medical
Meth.	Methodist
Miss'y.	Missionary
OES	Order of the Eastern Star
PM	Past Matron
PNG	Past Noble Grand
Pres.	President
Prin.	Principal
PRM	Past Royal Matron
PTA	Parent-Teacher Association
PTO	Parent-Teacher Organization
Rec.	Recorder
Rec. Sec.	Recording Secretary
Reg.	Regent
RNA	Royal Neighbors of American
Sec.	Secretary
S'hood.	Sisterhood
Soc.	Society
Sod.	Sodality
Sor.	Sorority
Sr.	Senior
Treas.	Treasurer
UDC	United Daughters of Confederacy
VFW	Veterans of Foreign Wars
VG	Vice Grand
VP	Vice President
WHP	Worthy High Priestess
WMC	Women's Missionary Council
WMF	Woman's Missionary Fellowship
WMS.	Woman's Missionary Society
WMU	Woman's Missionary Union
WSCS	Woman's Society of Christian Service
WSWS	Woman's Society of World Service

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